

THE NATIONAL

NOVEMBER 17, 1951

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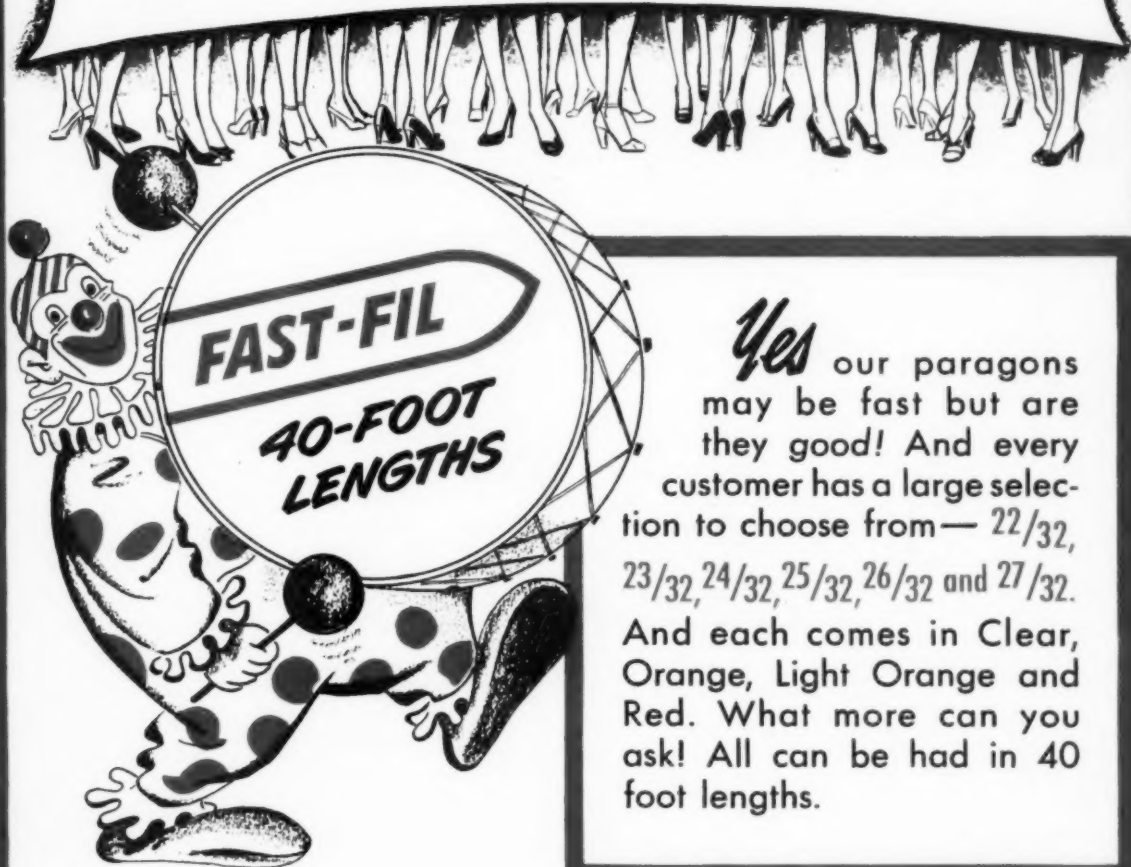
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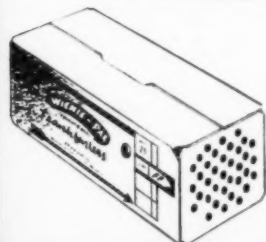
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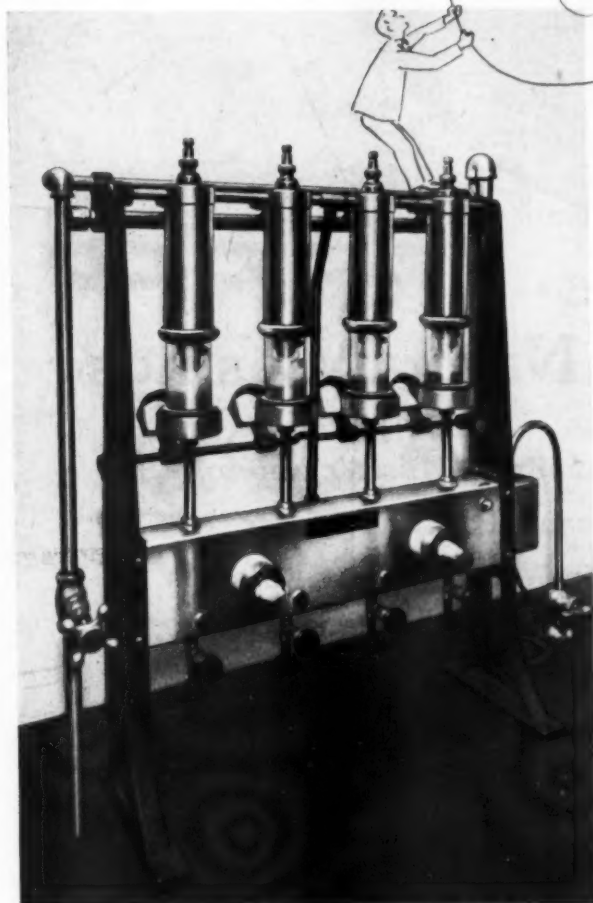
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THE NATIONAL



Provisioner

VOLUME 125

NOVEMBER 17, 1951

NUMBER 20

Contents

Discuss Army Beef Priority.....	15
Grind Away Your Sausage Problems.....	16
Advantages of Cooling Compressed Air...	18
Equipment Makers Hit by Shortages.....	21
A Page of Operating Ideas.....	23
Recent Industry Patents.....	24
Up and Down the Meat Trail.....	27
New Equipment and Supplies.....	32
Flashes on Suppliers.....	34
Classified Advertising.....	56

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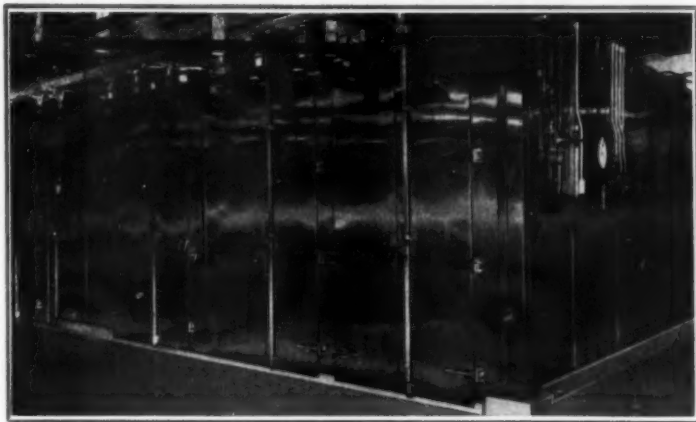
THE NATIONAL PROVISIONER
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ANNUAL MEAT PACKERS GUIDE

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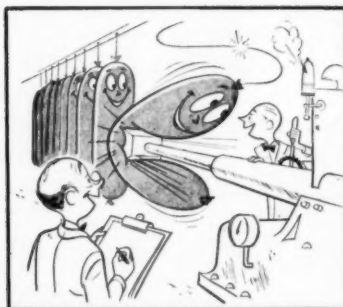
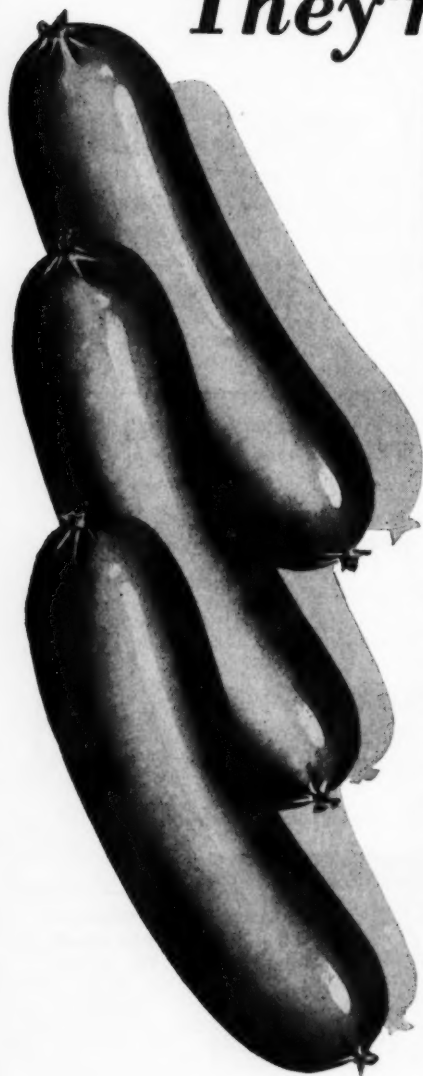
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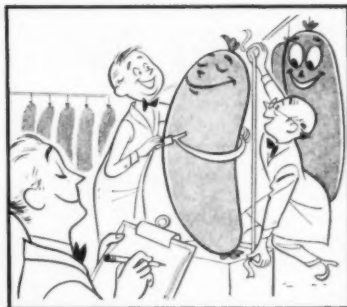
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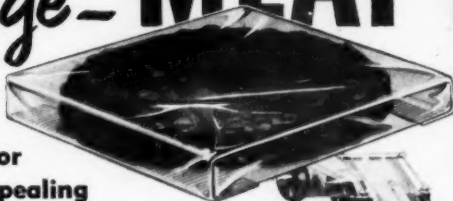
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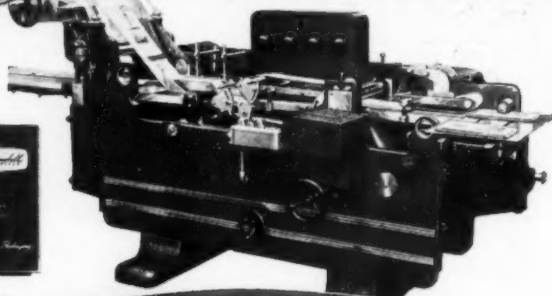


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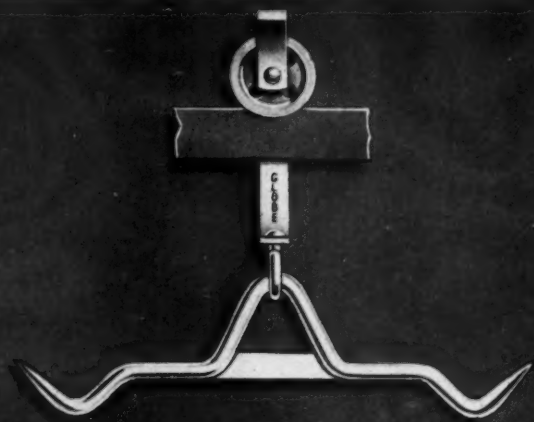
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Committee Discusses Army Priority Plan

Members of the Beef Industry Advisory Committee met last week with OPS to discuss the beef situation. The discussion centered around the proposed OPS plan for establishing priorities for Army orders. Industry members asked that the percentage factors which would indicate the approximate quantities of beef that would be ear-marked for Army procurement be announced at the beginning of each month, rather than at the end of the month as OPS proposed.

Following the meeting it was reported that OPS proposes to establish the priority system on a plant basis, with some provision, on approval by the Army, for transferring quotas between plants in the same zone. In the event a slaughterer is unable to meet his Army quota, because of insufficient supplies of the first three grades of beef, the deficit would be carried over to the next month. Credit would be allowed for beef offered to the Army but not purchased. This credit could not be carried forward to later months. Slaughterers would be prohibited from shipping to their regular customers if their obligations to the Army had not been met. OPS is said to be considering how non-federally inspected slaughterers may be used to help supply the armed forces with meat.

Overriding Ceiling on Cattle Contemplated

Reliable reports from Washington indicate that OPS is planning to prepare a regulation making provision for overriding ceilings on cattle and for some sort of live grading system. It will not be issued so long as the situation with respect to beef remains "as good as it is."

Price Director DiSalle has said that he is much encouraged by recent cattle marketings and price trends. He indicated that reports show the Army to be getting all the beef it needs. DiSalle is also reported to have said he expects the situation to remain "good" for the foreseeable future.

Salary and Wage Board Rulings

The Salary Stabilization Board has ended its ban on a special form of compensation to corporate executives—stock option plans. The board ruled that effective at once firms may grant stock options without government approval provided the option price is at least 95 per cent of the stock's market price when the option is granted. Approval is required if purchase price is less than 95 per cent of market price. In another ruling, GSO 5, the board said it is impossible to draft a regulation covering "inter-plant inequities," but that each case will be handled individually. Recently the board ruled that Christmas bonuses could be paid by firms which have been paying them. A special committee has been set up to handle this matter.

The Wage Stabilization Board has ruled that it is permissible for groups of employers to band together and file a single petition for a wage increase which they have negotiated with a union or unions and which will affect all the employers uniformly. Such agreements must be traditional with the parties.

OPS Considering Hide Rollback

Reliable reports from Washington indicate that OPS is actively considering price rollbacks on hides and skins. A decision may be reached within a week, it was indicated.

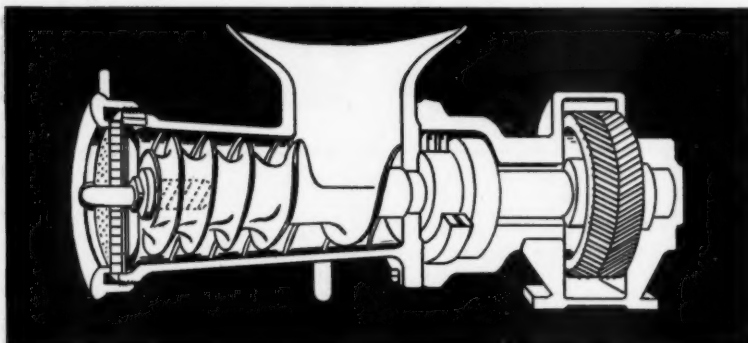
Tallow-Grease Committee Meeting with OPS

Members of the Tallow and Grease Industry Advisory Committee will meet with officials of the Office of Price Stabilization on November 20. The Soap Industry Advisory Committee is meeting the previous day. The business to be discussed at the meetings was not announced.

DPA Lists Country's Scarce Materials

The Defense Production Administration has issued its third list of Basic Materials and Alternates as a guide to other federal agencies and to business men. In the "most critical" list the agency included aluminum, copper, lead, selenium, tin, zinc, platinum, cobalt, molybdenum, nickel and tungsten. Other materials are getting somewhat more plentiful: ungalvanized sheet and strip steel, chrome stainless steel, paris green, hydrogen peroxide, phenolic resins, sodium chlorate and supplies of most types of synthetic rubber.

Grind Away Your Sausage Problems



Here are some major grinding ills, their symptoms and cure

TROUBLED lately with a lack of binding quality in your sausage meat formulation? If there has been no shift in the basic ingredients used in the formula, in the moisture content or type of casing, the cause of trouble probably lies in the grinding operation. Performed with virtually every sausage manufacturing operation, this step too frequently is taken for granted. Yet unwatched, it can transform good meats into a "short" and colorless mass which will lack appeal as a finished product.

There are plenty of danger signals by which poor grinding can be noticed. First is the mere texture of the meats as they come from the plate, especially on flesh meats such as cow meats. If they do not flow in a continuous "spaghetti" fashion, there is a good chance that the grinding is robbing them of their binding qualities. Also if the color of red meat turns to a pinkish gray shade, it is a certainty that the grinder is mashing the meats rather than cutting. And last, poorly ground meat may be lacking in the tacky feel normal to good binding meats. Scoop a handful and notice if it clings. Basically, the albumen within meat, which provides much of the binding ability, is destroyed through improper grinding.

The causes of poor grinding are readily observable and, most importantly, are preventable. The most common fault is to permit the use of a knife whose case-hardened cutting edge is worn away through use and sharpening.

Although a knife whose edge is removed can continue to grind, it has a mashing rather than a cutting action. Furthermore, modern grinders, with capacities as high as 10,000 lbs. per hour, revolve at high speeds. Soft metal friction causes excessive heat which burns out part of the meat in contact with the knife or the plate. There is no excuse for a poor knife as many of the modern knives are made with removable knife blades that can

Cutaway view of typical grinder shows fine working tolerances between the cylinder, screw, knife, plate and ring. At right, top grade loins are being fed into the grinder for Krakow sausage. If the meat is poorly ground, either through worker negligence or lack of management supervision, sausage will not reflect the quality of its ingredients.



be changed quickly once every three to four weeks. Some sausage makers are of the opinion that it is a wise policy to replace these blades at stated intervals, even though there might be some good grinding left in the blade.

If a solid knife is used in conjunction with a single side plate, the plate should also be reground when the knife is reground. A simple test demonstrates the need for this procedure. Take a solid, unground plate and its mated solid knife which has been reground, and place the ground knife on the surface of the plate. Holding the plate to the light, place the knife on the hub of the plate and turn it, exerting pressure downward. Light pockets are clearly visible between the two. In actual grinding operations, the cut meats will lodge in this space and be mashed into a slushy pulp instead of being extruded from the plate.

There also is danger of breaking the unmated knife as the ring is tightened. The pressure on the knife from the on-ward coming meats in the confined area of the cylinder is not equally transferred to the wear-grooved plate, consequently the knife frequently breaks at a point close to the hub.

When using a solid knife and solid plates, the two must be matched, if good results are to be obtained. If the

knife is to be ground, so should the plate.

Modern plates are available in styles with specially hardened surfaces which, when used with specially hardened knife blades, wear evenly. These plates may require grinding once in every six or seven months, and will outwear several blades. However, even with these it is wise to perform a visual test as to closeness of contact between the two. The test can be performed in a few minutes, and it may save several hundred pounds of valuable product from poor grinding.

The long wearing plates generally are equipped with a removable bushing which is replaceable when worn. The bushings should be checked at regular intervals. If the bushing is worn it will permit the worm to wobble against the wall of the cylinder, damaging the entire grinder.

A somewhat similar result is achieved if the ring is tightened too much. While the ring may be tightened with the tool provided by the grinder manufacturer, it should not be tightened with home made leverage devices such as a length of pipe. Besides the obvious risk of injury to the employee and the possibility of stripping the threading on the cylinder and ring, the excessive tightening misaligns the worm in relation to the

cylinder. These two last named parts of the grinder are precision made to very close tolerances. Pushing them back a fraction of an inch will mesh metal surface against metal surface. With a typical speed of about 350 rpm., the worm will polish off both its and the cylinder's surface. The wear and tear on the whole unit is obvious. While excessive tightening of the ring thrusts the worm too far backward, the practice of placing a washer back of the worm does the reverse. This practice is particularly destructive to the meats. Instead of moving forward between properly channeled grooves, the meats have an escape path between the grooves and work backward. They are caught between the wall and the worm and converted into a paste. As the meat works back, an undue load is placed on the grinder resulting in excessive power consumption. Above all, the quality of the meat is drastically lowered.

There is hardly any justification for these practices which nurse along worn out knives or plates, especially since modern manufacturers make reversible plates whose two case hardened surfaces can be used before the plate is junked, thereby lowering the grinding and equipment costs.

Frequently, when the feel of the meat indicates an excessive heat generation within the grinder, there is a tendency to chill the grinder by placing ice into it along with the meat. This is only a momentary relief from the symptom and in no way cures the cause. The place to add ice is in the chopper where the amount of moisture added either in the form of water or ice is controlled as a factor of the formula.

In what seems to be dribbles excessive moisture can be added to the product through the grinder ice addition. Ice is desirable to flush out the last of the meats in the grinder, but only for this purpose. For proper functioning the plates should be cleaned as they are changed during the day's operation. All gristle and foreign matter which accumulates in the holes of the grinder and in the center of the plate and knife should be removed. Allowed to remain, this material impedes the effectiveness of even the sharpest blade, and forms a barrier between the knife and the oncoming meat with the result that the meats are torn rather than cut. Of course, the entire plate should be cleaned daily of all meats accumulated in its holes. As a matter of operation policy, the grinder should never be allowed to run idly if maximum service is desired. The grinder needs the lubrication provided by the meats it cuts. If the meats are not there, the close tolerances of the working parts and the high speed of the grinder will ruin the whole unit.

In a like manner, the ground meats should be allowed to flow freely. The grinder should not have the additional load of pushing the meats away from the ring. This practice will cause excessive wear and power consumption. When handling frozen meats, it is bet-

"Little Butcher" Graces Sanitary Sausage Line

Otto Arnold, president, and Jack Hengstler, foreman, Sanitary Sausage Co., Minneapolis, inspect the new design for their cellulose casings on a finished braunschweiger. While not employing an extensive advertising budget, Arnold recognized that each casing or loaf wrap constituted a package and, as such, could be used to gain a certain amount of kitchen identity and product recognition. Furthermore, through correct design



and color use, the package could by itself connote quality and stimulate suggestive buying.

To achieve his objective, Arnold called in his cellulose casing supply house, Visking Corp., whose art department created an effective casing design. Center of the design is a jolly butcher working happily on an oversized butcher's block.

The color scheme adopted varies for each specific sausage product, simulating natural meat color. In the case of braunschweiger, the background is a golden orange. The little butcher, forming the distinctive trademark, is colored in red. Above and below the butcher are irregular rectangle color blocks carrying the plant name and product identity.

In a small way, the experience of the Sanitary kitchen illustrates the progressive merchandising an alert meat packer can perform with every day supply items such as casings, wraps, packages, boxes, etc. The unit cost of an indifferent or an attractive item is usually about the same. Many of the firms supplying the meat packing industry have adequate art facilities for designing effective sales stimulating packages.

ter to run the meats through a larger and then a smaller plate rather than forcing the grinder to handle the hardened meats through the small plate in one operation. Again, the wear and power requirements are excessive.

In general the grinder should be checked regularly for wear of the knives, the plates and the worm. Raw materials are the principle cost factor in any sausage operation and it is poor economy to save the pennies by saving worn grinder parts while ruining the dollar-valued meats. Poor quality sausage products follow as a natural consequence of poor grinding, even though the best of raw materials may be used.

Lists Books, Pamphlets On Meat Industry

The Institute of Meat Packing, University of Chicago, has issued its annual list of books and pamphlets relating to the various aspects of the meat and livestock industry. The list is sent free of charge to a large number of students and others who write to the Institute each year for source material about the packing industry.

AMI Reports Appreciable Price Dips In Pork Meats

Seasonal increases in livestock marketings promise good buys in meat, some already being in evidence, the American Meat Institute has reported.

"Pork prices have been declining steadily at wholesale," the Institute pointed out, "and have dropped sharply since midsummer. In the basic Chicago market loins were down 17 per cent, skinned hams 15 per cent, picnics 19 per cent, cured bacon 29 per cent. The pork, incidentally, is of excellent quality and declines are expected to continue through the winter as a near-record pig crop comes to market.

"This seasonal increase in the availability of pork, plus a seasonal increase in receipts of cattle, is expected to influence the price of beef also. Some grades of beef—especially those providing lean cuts suitable for braising—already have registered declines placing them several cents a pound below wholesale ceiling prices in many cities.

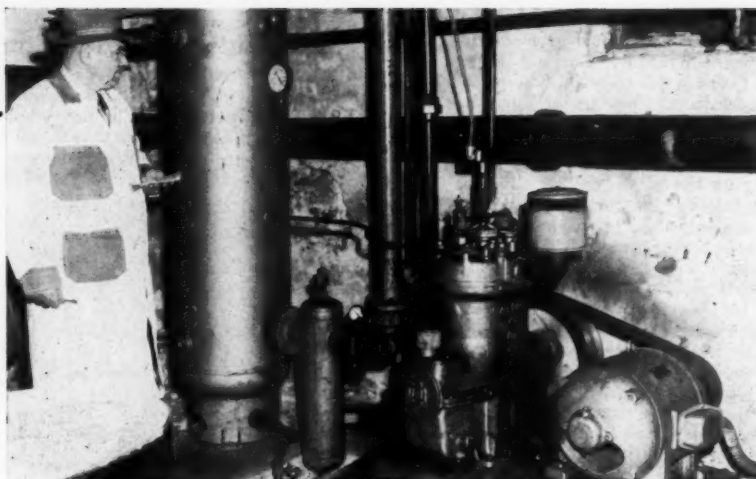
"Increasing numbers of fed cattle, producing better grades of beef, also are starting to come to market."

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THROUGH USE OF



J. Slotkowski, head of Slotkowski Sausage Co., reads pressure gauge on air reservoir. Important components to the right of reservoir are moisture-oil separator, the GD after cooler, air compressor and motor.

Compressed Air Cooler

COMPRESSED AIR is used in tremendous quantities in the average packing plant and sausage kitchen. The tasks it performs vary from the delicate motivation of the different control instruments, such as those employed on a smokehouse, to the herculean thrust it imparts to the sausage stuffer piston.

A recent refinement in compressor design permits the air to perform its multitude of assignments with greater efficiency and safety to other equipment and product. Modern compressors, such as the Gardner-Denver unit, are equipped with compressed air coolers. Any air contains moisture and this is doubly true in packing plants and sausage kitchens with their highly humid atmosphere. Moisture in the heated and compressed air is undesirable since it hastens corrosion within the air lines and provides a source of rust scales which can foul up air-operated control instruments.

The heated air also picks up a certain amount of oil from the compressor and vaporizes it. At the point of discharge this oil liquifies and is deposited upon the air-operated tool. A good example of this deposition is found on the underside of the sausage stuffer piston. This oil-moisture accumulation requires a more frequent disassembly of the stuffer to clean the piston. Furthermore, there always is the risk that the oil film may be deposited within the cylinder of the stuffer, especially if the gasket on the piston should have a leak.

Joseph Slotkowski, president, Slotkowski Sausage Co., Chicago, states that prior to the installation of a compressed air cooler, the tedious and time-consuming task of dismantling the stuffer to clean accumulated oil from the under side of the piston had to be performed at least once a month. Since installing an aftercooler, the job is performed about once a year. Further, there is no danger that oil can get at the product through excessive gasket wear. The combination of hot air and oil tends to aggravate the problem of piston gasket wear since they are harmful to any rubber product such as a gasket or a hose connection.

The effect of hot, compressed air upon the product being handled is difficult to measure. However, the heat unquestionably does not add anything to the quality of a product. Although modern compressors are equipped with either water- or air-cooled jackets to dissipate part of the heat generated in compression, and part of the heat is lost in transmission, it is safe to assume that in actual daily operation compressed air at the point of use is around 200° F. in temperature. This uncooled air is put to work as motive power for the piston of a stuffer handling product which may be very critical to heat, such as fresh pork sausage. Even though the air heat is partially dissipated through the equipment, it also affects the temperature of the bottom part of the stuffer load of pork sausage meat. With all the em-

phasis that is placed on keeping pork sausage cold during processing in order to preserve its bloom, such as gathering the links from a chilled stuffing table and then giving the filled cage a quick conditioning freeze, it is easy to recognize that exposure to high air temperature is undesirable.

Modern compressed air coolers, which are an integral part of the compressor, cool the air to within 15° of the cooling water. Roughly speaking, the temperature of this cooled, compressed air will be 85° at the point of use under average conditions.

Passage of hot air from an uncooled compressor through piping causes expansion which is followed by contraction during periods when air is not being used. This condition aids the development of pipe leaks since the air line joints are subject to a normal pressure of about 125 lbs. per sq. in. (For specific applications this pressure may be reduced, but this is the general level to which air is compressed within the meat industry.)

In packing plants air lines may sometimes be routed from the engine room through refrigerated areas. During extended non-operational periods, such as a three-day holiday, moisture in the air may freeze and present an operating problem when it is time to resume production.

Modern coolers, like the one used by Slotkowski, eliminate the two potential trouble makers from compressed air—moisture and oil. The aftercooler

will eliminate approximately 90 per cent of entrained moisture and oil before allowing the air to pass to the air receiver.

As installed in the sausage kitchen, the cooler is in the preferred vertical position; however, with proper installation, the unit may be used in the horizontal plane. The parts of the installation include the compressor, the aftercooler, the moisture separator, and the air receiver.

As can be seen in the photograph on page 18, the vertical position is preferred because the moisture and the oil condensate will always drain into the moisture separator. Air in the tubes of the aftercooler passes downward, while the cooling water in the shell of the unit passes upward. This results in optimum heat transfer as the water passes by the tubes through means of baffles. In highly humid locations, such as those in a meat packing plant, it is recommended that the moisture separator and the air receiver be blown down at least once a day. If conditions warrant, the job should be done more frequently.

Maintenance requirements are limited to periodic flushing of the shell and the tubes to free them of collected foreign material. The type of water used for cooling will partially determine the extent of these cleaning intervals. Hard water, containing a high percentage of scale-forming material, makes it necessary to clean more frequently. Unit construction permits the extraction of the tubes from the shell by removal of the head nuts and bolts. Depending upon the degree of hardness of the scale deposit, the unit can be cleaned with hot water or by using a compound such as Oakite. In no event should the tubes be cleaned by blowing live steam through the assembled unit. The steam causes overheating and results in expansion strains and leaks.

Use of the compressed air cooler results in a slight drop in air pressure which must be taken into consideration in deciding capacity and pressure needs.

The amount of moisture condensed from compressed air is illustrated in the following example: Assume that an air compressor takes in air at the rate of 1,000 cfm., and that the air is at a temperature of 75° and 80 per cent saturation. Under these conditions the air contains 1.045 lbs. of moisture per 1,000 cu. ft. If this air is compressed to 100 lbs. per sq. in., and is then cooled back to its original temperature, it will contain only .75 lbs. of moisture. Consequently, .295 lbs. of moisture will be condensed from 1,000 cu. ft. of air at 100 lbs. per sq. in. for every minute of operation.

Agrees to Price Order

Cudahy Packing Co. at Newport, Minn., has been forbidden by court order to include the weight of wrappings when computing the price of its beef. The injunction, which cited an alleged violation of an OPS regulation, was not opposed by the company.

Meat Board Is Conducting Program on Meat Use For Army Personnel

The average man of the nation's armed forces is receiving approximately 285 lbs. of meat per year, or double the present civilian consumption of this food, according to the National Live Stock and Meat Board.

Recognizing the importance of handling and utilizing this meat to the best advantage in building appetizing meals, the food service personnel of the Army and the Air Force arranged for the Board's specialists to conduct a series of meat training programs, and these are now under way at stations across the country. These men are conducting four programs at each station.

The instruction given by the Board personnel covers a wide range of subjects, including the storage, issue, cutting, cooking and serving of meat, as well as other topics dealing with the efficient utilization and conservation of meat and meat products.

Attending the various sessions are the food service officers and staffs, base and post veterinarians, stewards, meat cutters and others concerned in preparing and serving food. The information presented is being enthusiastically received and officers at the various stations are asking NLSMB for repeat programs.

The present schedule covers stations in New Jersey, New York, Maryland, Virginia, District of Columbia, Ohio, Illinois, Michigan, Nebraska, Alabama, Georgia, Mississippi, Texas, California and Washington.

Plans are being made for the launching of similar training programs for the Navy and the Marine Corps early in 1952.

Meat Machinery Makers Are Hit by Shortages

A meeting with officials of the National Production Authority on Friday, November 16, was scheduled by food industry trade associations to obtain increased allotments of materials for meat machinery manufacturers.

In a recent meeting the meat machinery manufacturers committee told NPA officials that reduced materials allotments are causing meat machinery manufacturers to convert at least 50 per cent of their capacity to the production of military or machine tooled goods in order to stay in business. They said that further reductions could render packinghouses unable to maintain required health standards. They also emphasized their difficulties in retaining and replacing skilled machinists and mechanics.

NPA warned that forthcoming orders would restrict the use of nickel-bearing stainless steel to "functional parts of machinery that come in direct contact with the product." Officials urged that the industry use straight chrome stainless steel and experiment with different types of chrome.

Farm Bureau Challenges Legality of Pork Ceilings

There is no legal or economic justification for maintaining ceilings on pork under present conditions when hog prices are below parity and following a downward trend. Facts and data to support this contention are contained in a letter which Allan Kline, president of the American Farm Bureau Federation, wrote recently to Michael DiSalle, director of OPS.

Kline charges that the official OPS statement indicating that the agency is giving consideration to a proposal to follow the expected downward trend in hog prices by lowering ceilings looks suspiciously like the announcement of an intention to try to claim credit for price reductions which are being brought about by the farmer's increased production of hogs.

"It is, of course, obvious that OPS had nothing to do with bringing about this increased production," an AFBF release pointed out. "Furthermore, any action that might be taken to follow hog prices downward with lower ceilings would reduce our ability to maintain a satisfactory level of hog production. The hog-corn ratio is already low. Lower ceilings would discourage production by tending to freeze a relatively unsatisfactory price-cost relationship at the very time farmers are breeding sows for the spring crop."

Protest Freight Increase

Four federal agencies this week filed with the Interstate Commerce Commission opposing a petition by the nation's railroads for further hearings on their request for freight increases. The agencies are the Office of Price Stabilization, the Department of Commerce, the General Services Administration and the Tennessee Valley Authority.

The railroads had asked ICC for a 15 per cent increase in freight rates. In August they were granted a 9 per cent increase in the eastern territory and a 6 per cent increase in the southern and western territories and between territories. They have asked that hearings be reopened on the grounds that the increases are inadequate.

Financial Notes

The board of directors of Wilson & Co., Inc., declared a dividend of 25¢ per share on its common stock, payable December 1, 1951, to shareholders of record at the close of business on November 19, and a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from October 1, 1951 to December 31, 1951, payable January 1, 1952 to stockholders of record December 17, 1951.

Geo. A. Hormel & Co., Austin, Minn., declared a quarterly dividend of 62½¢ on its common stock, payable November 15 to holders of record October 27.



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PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Institutional Trade Presents Profitable Outlet for Rendered Beef Fat

THE restaurant, hotel and institutional market presents a favorable outlet for rendered beef fat. When lard was scarce during the war, some institutional consumers tried rendered beef fat in their cooking. Surprisingly enough, they found that certain products tasted better when cooked with beef fat. The usually bland cooking oils added nothing to the flavor while the beef fat brought out more of the prod-

Specifically, fried meats were the products in which beef fat improved

business with the institutional user.

High grade beef suet is used as the raw material. While the product can be prepared in the conventional dry rendering cooker, the amount of raw material generally available hardly warrants this process.

The preferred method, and one which usually is ideally suited for the smaller operator, is the jacket kettle such as is used in manufacture of open kettle lard. Kept at proper temperatures, the jacketed kettle allows the suet to retain its entire flavor value.

For good operating procedure it is recommended that the suet fats be hashed just prior to placement in the rendering kettle. It should be emphasized at this point that the high quality of rendered beef fat will be only as good as the original raw material. If only high grade raw fats go into the kettle, a high quality product will result, and vice versa. There hardly is any excuse for a compromise with quality since most high grade suet fats usually end up as tankage.

As with any rendering operations, the process should begin at the earliest moment, perhaps after hotel cuts are boned or after the carcass breakdown operation. To assure maximum quality the kettle should be equipped with an agitator to keep the entire mass in circulation and prevent scorching of the meats or oils through prolonged contact with the shell of the kettle. The agitator should be started the moment steam is admitted to the kettle.

Hashing the beef material will in part disrupt the holding tissue, thus pressures beyond 25 lbs. steam will not be needed. While it is true that higher pressure will shorten the rendering time, there is great risk that fats in contact with the shell wall will be scorched.

Cooking time will vary depending on the size of the batch and the temperature of the raw material, but the end point can easily be determined by noting the absence of vapors from the kettle and the flotation of browned cracklings.

The product should be filtered after it is rendered. Modern filters, such as the Sparkler unit, permit rapid filtration without a large cleanup effort.

It was mentioned earlier that grid-
dle frying represents the largest use to date for rendered beef fat. Any fibrous material left in the fat will sputter and splash when used by the consumer. Obviously, this characteristic is undesirable. Further, fines lessen

the keeping quality of the product.

Once filtered, the fat is placed in sausage trucks and run into a 38 to 40° F. cooler and held overnight. The following morning a thin crust will have formed on the surface of the beef fat. The crust should be broken with a shovel and thoroughly mixed. Although the fat is cooled, it is still of proper consistency for packaging.

Some of the most successful merchandisers of the rendered fat, like M. E. Neuer, general manager, Neuer Bros. Meat Co., Kansas City, Mo., pack the product in fibrous casings. Neuer was among the first to develop rendered beef fat for institutional use. A conventional sausage stuffer operated at normal pressure will readily stuff out the relatively fluid beef fat. The product must be stuffed tightly.

The fibrous casing package has a definite advantage for the consumer. The cook merely slices off a piece and sweeps it across his grill for fast coverage and rapid melting.

A 6x18-in. casing is used for 5-lb. packages and a 6x28-in. casing for 10-lb. packages.

Protecting Insulation Against Damage

Because no insulating material can withstand repeated mechanical abuse, special protection should be provided at points where insulation may be subjected to more than ordinary wear.

Due to the layout of lines or equipment, as when lines are located at floor



At first glance this would hardly seem to be rendered beef fat stuffed into this Viking fibrous casing. Casing provides attractive package for product and makes it easy for consumer to use.

the flavor. The fat also worked well, when blended with one half bacon drippings or vegetable oils, for french frying of chicken, potatoes, or fish.

Rendered beef fat is ideal for the average restaurant, hamburger stand or lunch counter where the bulk of meats are prepared on large quick-greased grills.

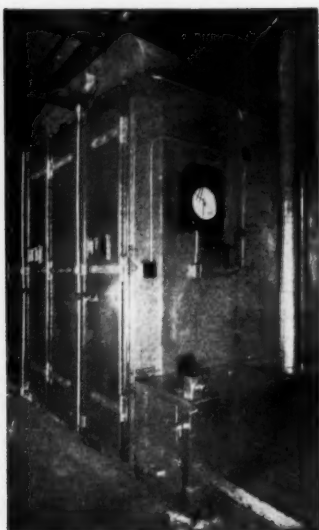
Perhaps more important from the packer standpoint is the fact that rendered beef fat is competitive with other cooking oils and enjoys a marked price advantage. Packers who have realized the sales potential of this product, and exploited it through aggressive merchandising have developed a volume



level near stairways, ramps or platforms, it may be impossible to prevent battering of insulated surfaces.

Insulation exposed to such mechanical abuse can be protected by means of a sheet metal jacket which will cover the entire area of possible damage, advises the Magnesia Insulation Manufacturers Association. The jacket may be tack-welded, or held in place with screws or bolts (see photo).

Where required, expansion joints with spring-loaded bolts may be provided in the jacket to compensate for circumferential expansion. Longitudinal expansion is permitted by lap seams at intervals of about 12 ft.



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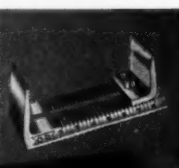
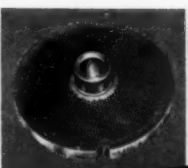
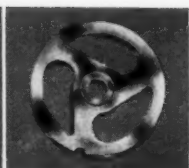
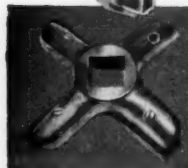
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RECENT PATENTS

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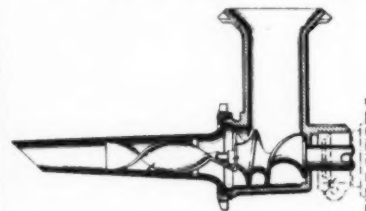
468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,566,966, WIENER PROCESSING APPARATUS, patented September 4, 1951 by Edward Rockoff, Denver, Colo., assignor to Minnie Levin, Cheyenne, Wyo.

Sections of the links are marked and separated at the sections after the straight, initially-cylindrical stuffed casing has been web-mounted.

No. 2,572,917, SCREW ATTACHMENT FOR SAUSAGE STUFFERS, patented October 30, 1951 by Lars Johan Faith Ell, Stockholm, Sweden,



assignor to Aktiebolaget Elektrolux, Stockholm, Sweden, a corporation of Sweden.

There are twenty-eight claims. A feed screw is provided for turning in the same direction and at the same speed as a feed worm associated therewith. The feed screw comprises an elongated strip of flat material twisted in the form of a screw, and such strip includes radially extending wing portions adapted to engage the inner surface of the relatively wide section of a hollow tube.

No. 2,570,443, METHOD OF PRODUCING PRODUCTS OF ANIMAL FIBERS, patented October 9, 1951 by James W. Hall, Elwyn, John P. Hollihan, jr., Garden City, and Frederick F. Morehead, West Chester, Pa., assignors to American Viscose Corporation, Wilmington, Del., a corporation of Delaware.

A method for manufacturing products comprising fibers which occur naturally in beef tendons is disclosed and comprises cutting the fibers to a selectively controlled length in the range from 0.1 to 5.0 mm., suspending the cut fibers in a swelling liquid, and forming

the suspension into products of a predetermined shape.

No. 2,571,315, **MODIFIED LARD AND PROCESS OF PRODUCING SAME**, patented October 16, 1951 by Robert J. Vander Wal, Chicago, and Leon A. Van Akkeren, Oak Park, Ill., assignors to Armour and Company, Chicago, Ill., a corporation of Illinois.

The process includes heating the lard in liquid phase and in the presence of a metal alcoholate at temperatures about 50° to 150° C.

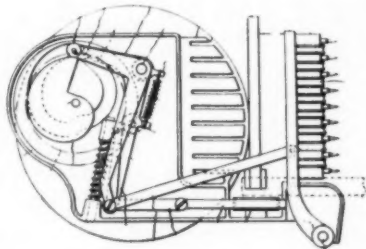
No. 2,573,628, **SLICING MACHINE FEED MECHANISM**, patented October 30, 1951, by Andrianus van Duyn, Hillegersberg, Netherlands, assignor to U. S. Slicing Machine Co., Inc., a corporation of Indiana.

This invention embodies a new mechanism for advancing the meat carrier. There are ten claims.

No. 2,573,629, **GUARD PLATE FOR SLICING MACHINES**, patented October 30, 1951 by Cornelis Klingens, Barendrecht, Netherlands, and Henry Thomas, Chingford, England, assignors to U. S. Slicing Machine Co., Inc., a corporation of Indiana.

In this patent a mask plate is provided for association with the guard plate mounted behind the rear face of the slicing knife.

No. 2,573,632, **SLICING MACHINE WITH STACKER**, patented October 30, 1951 by Adrianus van Duyn, Hillegersberg, Rotterdam, Netherlands, assignor



to U. S. Slicing Machine Co., Inc., La Porte, Ind., a corporation of Indiana.

Here there is disclosed an assembly of two levers, one of which is adapted to pivot the slice receiver under normal operating conditions but the other of the levers will cause disconnection of the slice receiver and the first lever when the slice receiver becomes overloaded.

No. 2,573,630, **SLICING MACHINE WITH GAUGE PLATE ADJUSTING MEANS**, patented October 30, 1951 by Adrianus van Duyn, Hillegersberg, Rotterdam, Netherlands, assignor to U. S. Slicing Machine Co., Inc., a corporation of Indiana.

Adapted for a slice thickness guide plate which is disposed, with the rotary slicing knife, on inclined planes, a new adjusting device is provided for the plate.

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Hormel Reaches Its Sixtieth Milestone; Takes Backward Look

Geo. A. Hormel & Co. of Austin, Minn. is 60 years old this month. To commemorate that important anniversary the November issue of *Squeal* reminisced on the growth of the Hormel business, not only "in brick and mortar, but even more as an employer of people and as a meeter of pay rolls." Pictures contrasting the original abattoir and some of the company's modern buildings, including the one-story Fremont, Nebr. plant and the new San Francisco branch, clearly indicated the physical growth. In 1891 the organization had two employees, the late George A. Hormel, the founder, and the late George Peterson. Today there are 7,813 employees or "members of the Hormel organization."

Because the growth of the company during the first 50 years was told in detail in an issue of the magazine ten years ago, the current *Squeal* outlines the physical progress since then. In special articles, Art Larkin, manager, the packing division, and Park Dougherty, vice president in charge of the Flavor-Sealed division, tell the changes in those divisions of the business in the past decade.

The front cover of the magazine cleverly spotlights the earliest Hormel building with the light flooding the structures that have grown out of it, implying future possibilities. The cover page article comments: "In the past the problems of the Hormel company were the problems of a particular enterprise. The problems of today, in addition to being the changing individual problems, as of the past, are dominated by the problems of the nation. . . . In the next 40 years it is fair to urge that the growth of the Hormel company be encouraged; that it not be pulled down from without or from within; that it be permitted its chance to continue to grow, and in so doing get a bit of the necessary work of the world done, and provide to many thousands of people an opportunity for useful careers."

Research, Development Associates Announces Annual Meeting Plans

The fifth annual meeting of the Research and Development Associates, Food and Container Institute, will be held in Chicago on April 15, 16 and 17, 1952, with headquarters at the Palmer House, Dr. W. R. Johnston, chairman of the program committee, has announced. This is the first three-day meeting of the group and was scheduled because of the increased business.

T. Henry Foster, Morrell Board Chairman, Dies

Thomas Henry Foster, 76, chairman of John Morrell & Co., Ottumwa, Ia., died of a heart condition at his home Wednesday. He had been in good health. Following his usual custom he had put in a full day at the office. The fatal attack came after he had returned home and was quietly reading.

Foster had been associated with the meat packing company which his father established, the country's oldest, for 61 years. At 15 he started working in the plant during summer vacations. In 1894, after attending Parsons college, Fairfield, Ia., for a year, he began full-time work. In 1897 he went to Boston to assist the Morrell branch manager. January 1901 found him back in Ottumwa to help in the establishment of the canning department. He was transferred to the general office in 1902 to take charge of canned foods manufacturing and sales and advertising. He continued in that until 1906 when he became assistant to the superintendent of the plant.

In 1909 Foster went to Sioux Falls, S. D., to manage a plant the company had leased. The next year ground was broken for the new Morrell plant there. Foster returned to Ottumwa in 1912 to assist his father, Thomas Dove Foster. When his father died in 1915, John H. Morrell succeeded to the presidency



T. H. FOSTER

and Foster became vice president. On Morrell's death in 1921 Foster was elected president, a position he held until June 1944. Since then he had been chairman of the board of directors.

Foster was a leader in the meat packing industry. He served three terms as chairman of the board of the American Meat Institute. He was a member of the Chicago Board of Trade for 30 years and also served on the board of directors of the National Association of Manufacturers and the U. S. Chamber of Commerce. He was a director of the Chicago, Burlington & Quincy railroad and the Colorado and Southern railroad. He was a director of the YMCA of Ottumwa, a past president of the Rotary Club of Ottumwa and the Ottumwa Chamber of Commerce.

He was well known in literary circles as a collector of rare books, manuscripts, bookplates and prints. He himself wrote a number of manuscripts, many of which he gave to friends at Christmas time. In 1945 a Doctor of Letters degree was conferred upon him by Parsons College. Westminster College conferred an LL.D. on him in 1947.

He is survived by his widow, Mary Frances; two daughters, Mrs. Frank McCarthy of Ottumwa and Mrs. Harold Purdy of Kansas City; a son, Robert T. Foster, a vice president of the company and manager of the Sioux Falls plant; two brothers, George M. and John Morrell Foster, president and first vice president, respectively, of John Morrell & Co.; a sister, Mrs. W. F. Chamberlin of Princeton, N. J., and eight grandchildren.

Another Reno Meat Packing Company Is Suspending Operations

Rigid economic controls which make it "utterly impossible for small meat processing firms to operate" resulted in suspension of operations of Stockmen's Packing Co., Reno, Nev., Friday of this week. M. A. Fairchild, head of the company, made the announcement. He said that while the company is solvent and will pay all bills in full, current conditions make it impossible to operate at a profit. It was indicated that slaughter quotas are a major factor complicating operations.

The plant was the only remaining slaughtering plant in the area. It had been formed about three years ago and employed about 40.

Oscar Mayer & Co. Appoints Counsel, Assistant Secretary

Harry Adelman has been appointed company counsel and assistant secretary for Oscar Mayer & Co., it was announced this week by Oscar G. Mayer, president. Adelman has a wide legal background, having been associated with Mayer, Meyer, Austrian & Platt of Chicago for eight years. He is a member of the Illinois State Bar and has extensive experience in labor law and government regulations.

Adelman is located at the company's Chicago office.

Small Plant Opened at Helena

The new plant of Montana Meat Co. near Helena, Mont., was opened recently by H. W. and J. E. Larson.

PERSONALITIES and Events OF THE WEEK

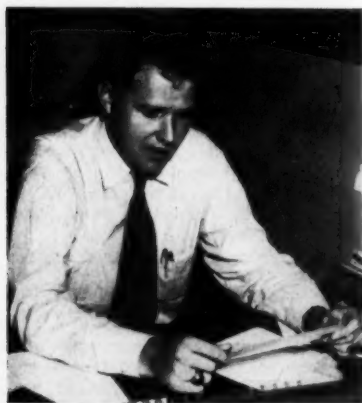
►The M & M Packing Co., Dublin, Ga., recently constructed a new loading and receiving dock. The 25 by 50 ft. building, of steel and concrete, has a closed front of brick in keeping with the rest of the plant.

►The Weinstein Packing Co., Superior, Wis. celebrated its sixty-second anniversary recently.

►Most of the union employees of the United Packinghouse Workers, CIO, local 500, at the Chicago plant of Wm. Davies Co., Inc., walked out Thursday morning, November 8, over a dispute which occurred during negotiations. By press time of this week they were still away from their jobs and production of the plant had been greatly curtailed. About two months ago the CIO got bargaining rights in the Davies plant by only a small majority of votes. The plant had not been organized until that time.

►Duffey Sausage Co., Carrollton, Ga., plans to build a 20 by 30 ft. addition to its plant. It will be of concrete and cement block, covered with stucco, and will house an office and cutting and packing room. According to D. A. Duffey, owner, the concern has enjoyed a healthy growth during the past year and needs some additional space.

►Maj. Gen. George A. Horkan has become the Quartermaster General, succeeding General Feldman who retired.



GEORGE W. WRAPPE, assistant plant superintendent, Heil Packing Co., St. Louis, studies results of the previous two days' order loading operation. For the past several months he has worked on an order assembly simplification plan which would result in maximum correlation between order assembly and delivery operations. Wrape states that to date the tough problem has been accommodation orders which come in after the procedure has been set in motion. Too frequently these orders are phoned in after their proper spot already has been passed. However, he is confident even this problem will be solved soon.

TO COVER the National Barrow Show recently the National Farm and Home Hour NBC radio show went to Austin. The broadcast participants pictured are Carroll Plager, farm extension manager of the Geo. A. Hormel & Co.; Dr. Lawrence Carpenter of the Hormel Institute; Dr. Bob Grummer, University of Wisconsin, and Max Karl, farm director of KSTP.



Since 1948 Horkan has been Chief Quartermaster of the European Command.

►Mr. and Mrs. Henry Kruse of Seattle, Wash., are vacationing in Europe. He is president of the Seattle Packing Co.

►Harold W. Townsend, who was well known throughout the casing industry, died recently after a short illness. He had spent 20 years with Cudahy Packing Co., later joining Sayer & Co., New York. Three years ago he went into business as a sausage casing broker. Mack Warner will carry on the business with Mrs. Townsend.

►H. Moffat Co., San Francisco, bought some of the prize cattle at the Grand National Livestock show recently. The cattle have been slaughtered and will hang for a few days at Schweitzer & Co., wholesale subsidiary for Moffat, according to Fred Reis, Schweitzer manager.

►Employees of Hammond, Standish & Co., Detroit, who went back to work October 22 with no promise of remuneration for several weeks and then only if the company showed a profit, received their first pay checks on November 9. Joseph Strobl, president, said that a payroll of more than \$10,000 was split among 175 employees who were called back to work the first week to prepare the plant for full production. Many of the employees had been with the company more than 20 years. They are members of Local 190, United Packinghouse Workers, CIO. The second week's wages were to be paid November 16 if the company continued to show a profit. Other workers have been recalled as secondary processes reopened. Meanwhile a proposed plan of rearrangement has been filed in the U. S. district court at Detroit.

►The winner of the 1951 Scrub Bull contest, to be held November 20 in connection with the annual Southwest Livestock Clinic at Oklahoma City, will get to exchange the scrawny critter for a registered purebred Hereford bull related to the world's highest priced bull, MW Larry Domino 107th. Purpose of the contest, sponsored by Stations WKY and WKY-TV, is to increase the use of good breeding stock.

F. E. Lykes, Founder of Huge Cattle, Packing Business, Dies

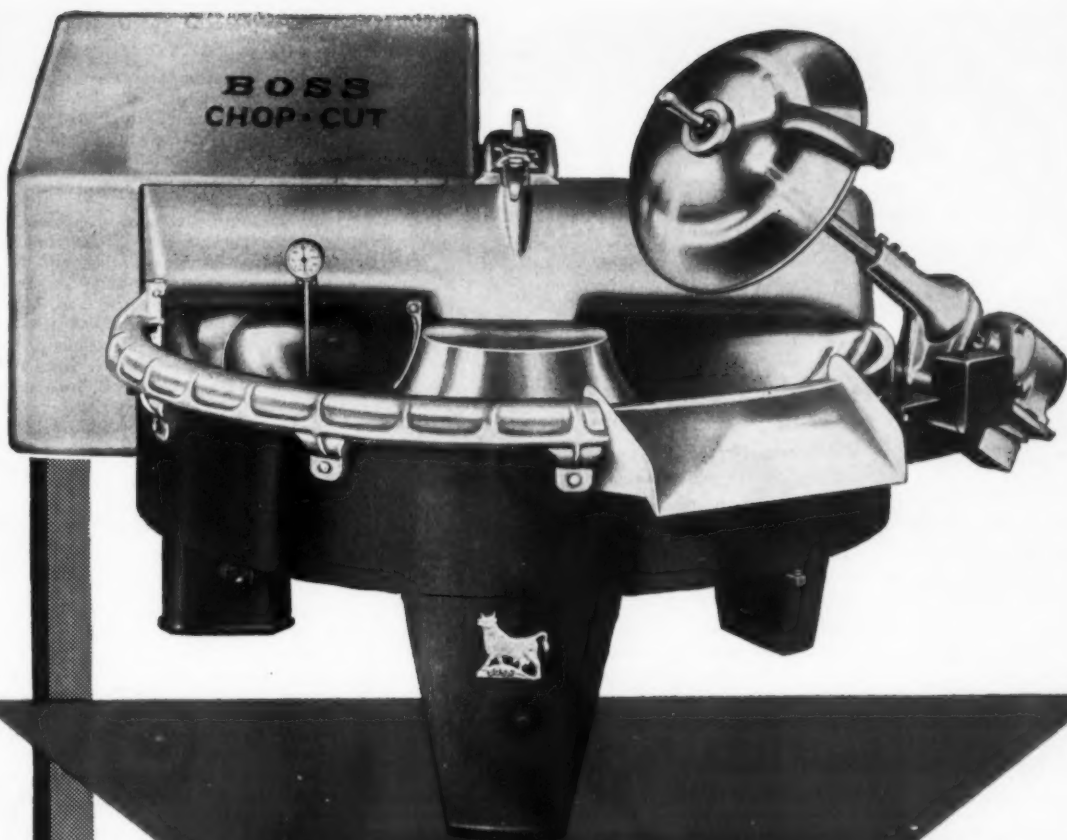
Frederick Eugene Lykes, 74, who founded the Lykes Bros. cattle, meat packing, shipping and citrus empire, died November 10 after a heart attack. He was the oldest of seven Lykes brothers who started their corporation with cattle raising and extended it to a shipping company which operates more than 100 vessels in world wide trade and is the largest freight shipping firm in this country. At the time of his death he was a director of Lykes Bros., Inc., which also operates three cattle ranches, owns Lykes Bros. packing plant in Tampa, a chain of Tampa hotels and the largest citrus canning plant in the world. Although he had retired from active participation in the business more than 20 years ago, he maintained an interest in cattle raising.

In the early 1900's, he went to Cuba to enter the cattle business. Eventually he expanded his interests to 25,000 acres of ranch in the interior of Cuba and several meat packing plants there. He is credited with being the first to import the Brahma cattle into Florida. These came originally from Jamaica. For years he continued to experiment with cattle improvement on the family homestead at Spring Hill.

He is survived by his widow, a daughter and a son, and two brothers, Joseph T. and John Wall Lykes, president and vice president, respectively, Lykes Bros.

Hill Packing Co. of Topeka Announces Expansion Plans

The Hill Packing Co., Topeka, Kans., which slaughters about 1,800 horses each week, expects to buy one of the buildings of the John Morrell & Co. plant there, closed as a result of the July flood. It is the one formerly occupied by the Kaw Packing Co., east of the Morrell plant and joining the Hill property on the south. It is a one-story brick, with basement, 60 by 100 ft., and will be converted to a dog biscuit manufacturing plant, according to Burton Hill, owner of the company.



THIS SAUSAGE MEAT CUTTER *also cuts costs*



A little more than two years ago we announced a new silent cutter, "BOSS" CHOP-CUT, which uses a straight, double blade, double edge knife and cuts with the cool chopping stroke of a cleaver as distinguished from the frictional, draw-cut stroke of a butcher knife.

At that time we sold a number of these machines and we have installed many more in the intervening period.

Now, thanks to the unselfish cooperation of CHOP-CUT users, we are

able to offer unassailable proof of the machine's cooler cut, more homogeneous product, and greater capacity.

Your interest in producing the finest possible product . . . at a profit . . . will be well served by your request for our free Bulletin No. CC-492 which presents CHOP-CUT data in detail. Write now!

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

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- Pliofilm**
- Cry-o-Rap
- Seran and other film

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changes or feature seasonal messages without troublesome rewinds or film waste. Large Pervenac labels prevent discoloration of luncheon meats. In *glass labeling* you'll avoid wrinkled, smeared and torn edged labels with Pervenac! Ask your printer or Pervenac distributor or write direct.

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PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Know"



The Founder of
H. J. Mayer & Sons Co., Inc.

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.



MAYER'S Special

Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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Will Televising Judging Of Top Steer At International

For the first time, viewers from coast to coast will watch the judging and selection of the grand champion steer and other features of the International Livestock Exposition in Chicago during a special NBC telecast, Tuesday, November 27, from 2 to 3 p.m. (CST).

Headlining the list of commentators and experts who will describe the activities are Everett Mitchell, veteran farm commentator; Paul Visser of the NBC agricultural staff; Ken Capen, assistant director of information of the U. S. Department of Agriculture; and Dr. H. H. Kildee, former dean of agriculture of Iowa State College and well-known livestock authority.

The telecast will be seen on 52 interconnected NBC-TV stations and will be sponsored by the Allis-Chalmers Co.

Anglo-Australia Meat Pact

The British Ministry of Food has signed a 15-year meat contract with Australia. It provides market assurances to Australian livestock producers. Minimum prices equal to those paid Australia in 1950-51 are guaranteed over a period of six years for beef and veal and over three years for mutton and lamb. No agreement for pork has been negotiated. Australia will receive 10.7 U. S. cents for the first grade beef hindquarters, 12.9c for first quality lamb carcasses and 6.8c for mutton.

Hormel Ad Campaigns

Geo. A. Hormel & Co. is using television to promote its new Flavor-Saver package of bacon. This is the package with the flap closing over the cellophane window but which may be lifted by the shopper to examine the bacon. A 13-week campaign started October 17 over WTCN, Minneapolis.

At the end of November Hormel is starting a Spam and Pillsbury pancake mix combination campaign, starting with a double page spread in color in *Life* magazine.

BOOK REVIEW

Self Service Meats: Published by the National Association of Retail Grocers, 360 N. Michigan ave., Chicago 1, Ill. 120 pages, illustrated. Price, \$1.50.

In this concise publication, the National Association of Retail Grocers has provided a guide to setting up and operating a successful self-service meat department at the retail level. Much of the material is of direct interest to packers, for it concerns everyday problems of wrapping, preserving, displaying and merchandising meat products. The sections devoted to prepackaging and cutting room operations may be of especial interest to smaller packers who do not have large pre-pack facilities. The booklet is well illustrated and contains material on poultry as well as prepackaged meat products.

BRIEFS ON DEFENSE POLICIES AND ORDERS

STEEL: Producers of steel will be given all the structural steel they need for expansion projects in the first quarter of 1952. The aluminum expansion program also will receive 100 per cent of its structural steel requirements in that period.

LEATHER PRODUCTS: NPA has proposed a conservation order which would limit the use of copper in athletic cleats and spikes, shoe lace tips, shoe eyelets and saddlery hardware, and also in luggage hardware and other small leather goods.

SULPHUR: Users of this material were ordered by NPA to limit their inventories to a 25-day supply or a working minimum, whichever is less.

FLUORSPAR: The government has signed an agreement with a private company for output of 100,000 tons more fluorspar over the next five years.

BUILDING COSTS: OPS issued CPR 93 which bases price ceilings of a variety of builders on current costs, plus 90 per cent of their pre-Korean war profit margins. OPS said the order would increase contractors' charges by the amount that materials and labor costs have increased.

INVENTORY CONTROLS: NPA has added numerous packaging materials, chemicals and minerals to items under inventory control. It also said it will not consider goods as put into process until they have become part of a continuous fabricating or assembling operation.

CHAMOIS: A recent reduction in the tariff rate on chamois leather has been canceled.

BARRELS: OPS has put ceilings on prices of barrels and the materials from which they are made.

IRON, STEEL SCRAP: Ceilings have been raised \$2 a ton on these materials.

Criticizes Cattle Embargo

An embargo against shipping Canadian cattle to the United States would cause disaster to livestock men in that country, H. H. Hamman, president of the 400,000-member Canadian Federation of Agriculture, said recently. He criticized a proposal made in the Canadian House of Commons. It would result in a glut on Canadian markets, he maintained.

Truck Owners to Meet

The National Council of Private Motor Truck Owners, Inc., will hold its thirteenth annual convention at the Hotel Statler, Washington, D. C. on February 7 and 8, 1952. Officials say the well-planned program will hold strong appeal for the average businessman who depends upon his private motor vehicle distribution facilities to serve his commercial needs.

OVER-NIGHT SERVICE

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Immediate-action on large or small orders . . . performance-guaranteed REPLACEMENT PARTS for all makes of food choppers and slicing machines!



No. 16 SIZE
Hi-Speed Chopper Cyl-
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for large choppers.



High-capacity, expertly engineered, ruggedly built CHICAGO CHOPPERS are designed for meat packers and sausage makers who demand greater speeds and positive dependability! Offset Feed speeds up grinding and shearing action . . . cuts meat before reaching knives and plates thus conserving both flavor and equipment!

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Natural Casings

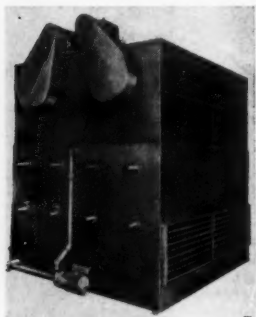
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CASING HOUSE

BERTH. LEVI & Co. Inc.

- CHICAGO
- BUENOS AIRES
- LONDON
- NEW YORK
- WELLINGTON
- SYDNEY

NEW EQUIPMENT *and Supplies*

COOLING TOWERS—The Baltimore Aircoil Co., Inc., Baltimore, Md., is coming out with a new line of LT cooling towers in capacities from 105 to 225 tons refrigeration in single, factory-



assembled units. Capacities of the entire Baltimore line range from 3 to 225 tons. The LT line is suitable for either indoor or outdoor installation. Casings are constructed of hot dipped gal-

vanized sheets rigidly braced with hot dipped structurals. Pans are of heavy welded construction, zinc coated after fabrication. Centrifugal fans, four in number, are of the forward curved, low outlet velocity type. Fan motors are drip proof with special Type A tropical insulation suitable for outdoor use. Each pair of fans is driven by separate motors and V drives.

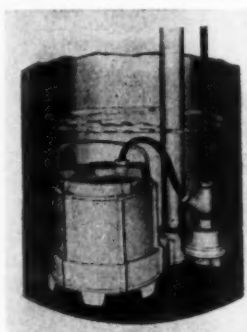
CONDENSATION RETURN UNITS—Known as "Motor-Mount," these new units are said to effect a considerable saving in fuel by returning the condensate from steam coils, radiators or steam-operated equipment to the boiler. The pumps have enclosed-type bronze impellers and stainless steel shafts. The deep stuffing box has conventional packing rings for grease lubrication. The pump is

mounted on the legs of the tank so no base is required. The line is available in single or duplex units. The duplex models, containing two pumps and two motors, are used where a stand-by pump is desired to assure continuous operation under all conditions. A selection of 44 unit numbers in both



single and duplex units are designed to handle from 2,000 to 40,000 sq. ft. of radiation. These condensate returns are manufactured by The Deming Co., Salem, Ohio.

SUBMERSIBLE UTILITY PUMP—A completely submersible utility pump which is used mainly in sumps found in boiler rooms, elevator pits and other like areas, has been developed by Kenco, Inc., Lorain, Ohio. A patented liquid level control switch eliminates the need for a float. This switch has no moving parts exposed to water, turns the pump on automatically as a result of air



pressure created by water rising in the switch skirt that moves a diaphragm which, in turn, trips the switch. It is claimed that water, silt, etc., cannot foul the switch. The pump weighs only 50 lbs. and can

be installed in the sump in a matter of minutes. The motor is hermetically sealed in oil requiring no oiling or greasing. Capacity is 3,300 gph. The model shown here is both manual and automatic, provided with a thru-cord switch which permits manual starting at any depth of water. After the pump is started manually, the cord switch can be set for automatic shut-off. Because of its low turn-off point, the pump can remove water within $\frac{1}{2}$ in. of a sump bottom.

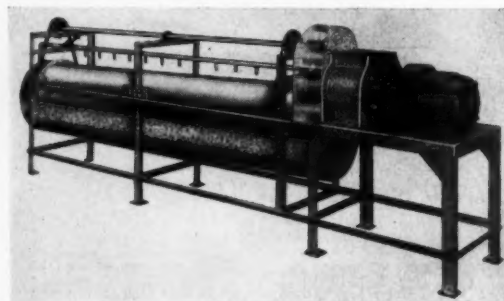
ALL-METAL TRAILER TRUCK—This new trailer has been designed to give the utmost protection to product. The smooth steel construction, with rounded corners and edges prevents wrapping materials from being torn. Each end of the



unit is equipped with removable tubular racks which are welded to prevent injury to product. There are loops on each side for diagonal-type coupler rods to permit backing with a tractor without "jack-knifing." The truck is 69 in. long, 36 in. wide and 23 in. to height of end racks. The deck is 14 in. from the floor and the unit will carry 3,000 lbs. It is made by the Market Forge Co., Everett, Mass.

EXTRA-LENGTH SAUSAGE MOLD—G. F. Frank & Sons, Inc., Cincinnati 2, Ohio, has introduced a new extra-length sausage mold that is 24 in. long and 4x4 in. wide. Made of stainless steel, the mold features a quick-opening and closing device to speed handling. It is said to reduce waste in end slicing, lower handling costs, since fewer slicer loadings are required, and reduce production cost per pound of stuffed sausage.

HEAVY DUTY GUT HASHER AND WASHER—The Dupps Co., Germantown, Ohio, offers this Hevi-Duty gut hasher and washer which is said to produce a higher quality grease economically. The large feed opening will handle whole pecks at the highest rate. Two sets of saws, totaling 41, assure good hashing at all times. The ground saws are secured to shafts by ground friction grip spacers, eliminating keys and



keyway wear. Heavy duty, double row roller bearings and extra large saw shafts are used for long and rugged service. The unit is powered by a 40-hp. high torque motor. V-belt drive and flywheel smooth out the motor load and afford silent operation. The washing cylinder drive is completely above the water and grease level. The design and location of water sprays is said to insure the most efficient use of water. Consumption averages 30 to 50 gpm., depending on whether outside sprays are used. Long spray nozzles inside the cylinder fan out water for complete coverage and prevent clogging by material which usually drapes over the spray pipe. Water seals on the saw shafts prevent water from entering into the bearings. The washing cylinder can be made to any length desired, Dupps advises.

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This little pig goes to market



...in a successful package creation by Shellmar

Succulent, savory sausage stays that way from shipper to shopper in a Shellmar package. Colorfully printed and fabricated packages like these tell Mrs. Housewife which sausage is best, so she can buy it again and again.

Take your choice of Cellophane, Pliofilm or Lumarith—in sheets, rolls or bags. Whether you're packaging patties, links or bulk, there's a full-count, full-color Shellmar package to do the job best.

Ask your Shellmar Packaging Counselor to bring in his *gold mine of ideas* . . . he can supply the packaging spice that whets customers' appetites.

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The Hallmark of Successful Package Creations

JUST TURN IT

AND GET

BRINE



**That's Just Right
Without Testing
Or Stirring!**

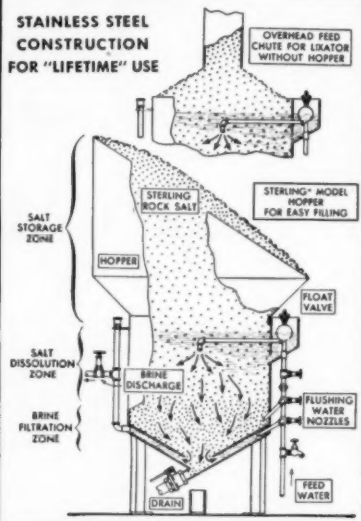
**STERLING ROCK SALT
BRINE DELIVERED BY PIPE
TO EVERY POINT IN YOUR PLANT**

- PICKLE FORMULAS
- WALL CABINETS
- WASHING & BRINE CURING HIDES & SKINS
- SPRAY DECKS
- UNIT COOLERS

• Why trust to "rule-of-thumb" measuring? Why go through the laborious shoveling, hauling, and hand stirring of salt and water? With International's Lixate Process for Making Brine YOU SIMPLY TURN A VALVE to pipe clear, self-filtered brine to as many points in your plant as you wish.

• In the curing and processing of meats the use of the Lixator results in advantages which meet the highest standards of purity. It is by far the most sanitary method available for use with spray decks and unit coolers. Another advantage of Lixator-clear brines is the elimination of fog, one of the worst chill room problems where the Lixate Process is not employed.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users.



HOW LIXATOR* WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

An INTERNATIONAL Exclusive

The **LIXATE*** *Process*
FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

*REG. U. S. PAT. OFF.

FLASHES ON SUPPLIERS

HAYSSEN MANUFACTURING COMPANY: Ralph C. Russell, connected for 20 years with packaging and wrapping machine firms, has been appointed general sales manager of this Sheboygan, Wis., company, according to Wm. A. Hayssen, president. Russell served as manager of the engineering service department, Cellophane division of E. I. du Pont de Nemours & Co., for some time and for the past eight years was instrumental in the development of wrapping machines and roll-type heat sealing labels as sales manager of Oliver Machinery Co.



R. C. RUSSELL

WHEELCO INSTRUMENTS COMPANY: The Western Division sales office of Wheelco has been moved to larger and more convenient offices at 2320 Milwaukee ave., Chicago. Under the direction of R. A. Schoenfeld, vice president and Western Division manager, the office will serve as a sales headquarters for Wheelco men covering the territory from Detroit to the West Coast. Activities other than sales and service will be continued at the Wheelco plant located at Harrison and Peoria sts., Chicago.

SUTHERLAND PAPER COMPANY: Jack F. McNally, who has had wide sales experience in the packaging field, has been appointed to Sutherland's field sales force with headquarters in Boston. His territory will consist of Maine, New Hampshire, counties in Rhode Island and ten counties in Massachusetts.

THE HOWE SCALE COMPANY: The Chicago branch of this Rutland, Vt. firm is now located at 1915 N. Harlem ave., Chicago 35, and is managed by Curtis B. Hoffman. Appointment of new sales managers in Howe offices about the country has been announced as follows: O. B. Collins, Atlanta; Jack H. Brewer, Minneapolis, and L. E. Grant, Los Angeles.

THE LIQUID CARBONIC CORPORATION: Directors of this Chicago firm have elected P. F. Lavedan, president, to the newly created office of chairman of the board, in which capacity he will continue as chief executive officer of the company. W. A. Brown, jr., has become president and general manager. K. P. Miller, in charge of machinery sales, and J. P. Wright, manufacturing executive, were named vice presidents.

GOODYEAR TIRE & RUBBER COMPANY: Dean M. Peebles, Seattle, Wash., has joined the staff of Goodyear's Filme and Flooring division in a sales and promotion capacity, according to E. E. Ellies, division manager.

Special Results

with NONFAT DRY MILK SOLIDS

To producers of meat specialties nonfat dry milk solids "makes the difference" in sales, too. A uniform even binding with enhanced food value gives a special appetite and nutrition appeal that wins and holds customers.

You can prove to yourself that nonfat dry milk solids in both sausage and loaves can actually make money for you through reduced shrinkage, prolonged palatability, better slicing quality.

Our bulletin, "Improving Meat Products" offers 62 other sales-proved recipes for sausage manufacturers. Ask for your free copy.

MILK SOLIDS
MAKES THE DIFFERENCE

PEANUT LOAF

- 60 lbs. Lean pork trimmings (cured)
- 15 lbs. Pork tongues (cured and cubed)
- 8 lbs. Ham fat (cured and cubed)
- 8 lbs. Peanut butter
- 5 lbs. Sweet pickles (chopped)
- 4 lbs. Pimientos (chopped)
- 10 lbs. Nonfat dry milk solids
- 1 lb. Salt
- 7 ozs. Pepper
- 2 ozs. Sage
- 2 ozs. Mustard
- 2 ozs. Cinnamon
- 1 oz. Fresh garlic (chopped fine, mixed with water)
- 20 lbs. Water

Grind pork through $\frac{1}{8}$ inch plate.

Heat water just enough to dissolve peanut butter.

Place pork tongues and ham fat in mixer; while mixing add dissolved peanut butter, pickles, pimientos, non-fat dry milk solids and spices. Mix thoroughly. Stuff in cooking molds, cook at 160°F. until inside temperature is 150-155°F. which will be in $2\frac{1}{2}$ to 3 hours.

Chill overnight; remove from molds and wrap or stuff in cellulose casings.

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago

PARTLOW Dial Thermometers

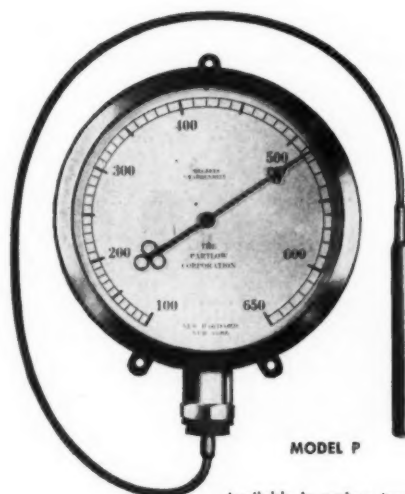
Maximum Temperature 1000 Deg. Fahrenheit 550 Deg. Centigrade

Partlow Dial Thermometers are made in two models, Model P with 8" round dial and Model WP with 5" segment dial.

FEATURES

These Dial Thermometers contain the widely recognized features inherent in all Partlow Controlling and Heat Indicating Instruments. They use the well-known Partlow Mercury Actuated Flexible Element that is made of steel, and will withstand bending in any shape to facilitate placing the mercury bulb in the most advantageous place. There is NO LOST MOTION, it is POSITIVE, POWERFUL and ACCURATE, because it contains mercury sealed by a specially constructed diaphragm.

All Elements are interchangeable so that in case of accident or misuse, they can be repaired or replaced without sending the entire instrument back to the Factory.



MODEL P



MODEL WP

Available in various temperature ranges from 0° F. to 1000° F.

THE PARTLOW CORPORATION

3 CAMPION ROAD • NEW HARTFORD, N. Y.

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Timers

For detailed information and prices write for Bulletin 600-A.



the bigger they are—
the more
they use

We're talking about lard processors and Tenox. Naturally the big processor produces more lard—but the point is that he uses Tenox in a greater percentage of his lard.

Why does he? Well, it's pretty obvious. He's got a lot at stake in his lard business and in his good name. And he's out to make lard processing profitable.

So take a tip from the big ones. Stabilize with Tenox when there is any possibility that your lard might be unsatisfactory due to the development of rancidity—either in the lard itself or in the products your customers make with lard.

For sample quantities and information about Tenox, its carry-through properties and its ability to protect fried and baked foods, write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with TENOX, it's a good policy

Tenox

Eastman
Antioxidants
for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; Houston—412 Main Street; **West Coast:** **Wilson Meyer Co.;** San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S.W. Sixth Ave.; Seattle—821 Second Ave. **Distributed in Canada by:** P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec.

Total Meat Production For Week Of November 10 Highest in Six Years

THE production of meat under federal inspection for the week ended November 10 was estimated at 396,000,000 lbs., the U.S. Department of Agriculture has announced. Representing the fourth consecutive weekly increase, the output indicated an 8 per cent gain over the 366,000,000-lb. production of the week previous, and a 19 per cent

head, a 10 per cent advance over the preceding week's 277,000-head kill and 15 per cent above last year's 264,000 cattle slaughtered during the same November week. Beef production stood at 159,000,000 lbs. compared with 145,000,000 lbs. during the week previous and 138,000,000 lbs. a year earlier.

About 124,000 head of calves were

previous week's 1,510,000-head slaughter, and 25 per cent more than the 1950 slaughter which amounted to 1,296,000 animals. Pork production of about 21,000,000 lbs. was 8 per cent more than for the week previous and compared with the 23 per cent smaller output of last year. Lard production at 52,800,000 lbs. went up compared with the 49,100,000-lb. output of the week previous and 42,900,000 lbs. last year.

Sheep and lamb slaughter, estimated at 235,000 head, was 3,000 smaller than the preceding week, but more than the 216,000-head kill of a year earlier. Production of lamb and mutton for the three weeks under comparison was 10,600,000, 10,500,000 and 9,500,000 lbs., respectively.

The week's total output of meat under federal inspection stood at some sort of record compared with figures compiled for corresponding weeks since 1946. The 1949 production was 300,000,000 lbs.; 1948, 329,000,000 lbs.; 1947, 369,000,000 lbs.; and 1946, 367,000,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 10, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Nov. 10, 1951.....	304	159	124	15.9	1,625	211	235	10.6	396
Nov. 3, 1951.....	277	145	113	14.5	1,510	196.3	238	10.5	365.9
Nov. 11, 1950.....	264	138	114	13.6	1,296	174.5	216	9.5	332

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Nov. 10, 1951.....	975	522	235	128	233	130	95	45	13.9	52.8
Nov. 3, 1951.....	970	522	235	128	233	130	94	44	13.9	49.1
Nov. 11, 1950.....	950	529	242	131	236	134	94	44	14.0	42.9

rise over the corresponding period of 1950, which was 332,000,000 lbs. All three species of meat animals contributed to the higher meat output, although the estimated number of sheep and lambs killed was a trifle less than for the previous week.

Cattle slaughter amounted to 304,000

slaughtered compared with 113,000 the previous week and 114,000 during the corresponding period of 1950. Production of inspected veal was 15,900,000 lbs. against 14,500,000 lbs. the preceding week and 13,600,000 a year ago.

The hog kill of 1,625,000 animals showed an 8 per cent increase over the

CUTTING MARGINS ON ALL HOGS' WEIGHTS IMPROVE

(Chicago costs and credits, first three days of the week)

Sharp price declines in the live market worked favorably in cutting margins as all three classes gained in that respect. Light hogs recovered from a minus \$.22 to a plus \$.15, middle-weights from a minus \$.63 to a minus \$.10 and the heavies from a minus \$.109 to a minus \$.54.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Value per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Value per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Value per cwt. yield
Skinned hams.....	12.6	43.9	\$ 5.58	\$ 7.95	12.6	41.9	\$ 5.28	\$ 7.42	12.9	41.9	\$ 5.41	\$ 7.58		
Picnics.....	5.6	27.7	1.55	2.24	5.5	26.4	1.45	2.03	5.3	26.0	1.41	1.92		
Boston butts.....	4.2	34.8	1.38	2.12	4.1	34.8	1.43	2.02	4.1	34.8	1.43	1.98		
Loins (blade in).....	10.1	40.6	4.16	5.93	9.8	42.0	4.05	5.84	9.6	41.8	4.01	5.69		
Lean cuts.....			\$12.67	\$18.24			\$12.21	\$17.31			\$12.26	\$17.08		
Bellies, S. P.....	11.0	25.7	2.83	4.10	9.5	24.0	2.28	3.24	3.9	20.2	.79	1.11		
Bellies, D. S.....					2.1	19.0	.40	.57	8.6	19.0	1.63	2.28		
Fat backs.....					3.2	12.5	.40	.56	4.6	13.2	.61	.84		
Plates and jowls.....	2.9	11.3	.33	.47	3.0	11.3	.34	.47	3.4	11.3	.38	.54		
Raw leaf.....	2.3	12.6	.29	.40	2.2	12.6	.28	.39	2.2	12.6	.28	.39		
P.S. lard, rend. wt. 13.9	13.5	1.88	2.60		12.3	13.5	1.66	2.34	10.4	13.5	1.40	1.96		
Fat cuts & lard.....			\$ 5.33	\$ 7.95			\$ 5.30	\$ 7.57			\$ 5.09	\$ 7.12		
Spare ribs.....	1.6	41.0	.66	.94	1.6	34.8	.56	.80	1.6	25.5	.41	.56		
Regular trimmings.....	3.3	16.4	.54	.77	3.1	16.4	.51	.69	2.9	16.4	.48	.67		
Feet, tails, etc.....	2.0	12.4	.25	.36	2.0	12.4	.25	.35	2.0	12.4	.25	.35		
Offal & miscel.....			.80	1.25			.80	1.24			.80	1.23		
TOTAL YIELD & VALUE.....	60.5		\$20.25	\$29.22	71.0		\$19.85	\$27.96	71.5		\$19.29	\$27.01		
Cost of hogs.....			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Condemnation loss.....			\$18.55				\$18.54				\$18.50			
Handling and overhead.....			.10	fn. yield			.10	fn. yield			.10	fn. yield		
			1.45				1.31				1.23			
TOTAL COST PER CWT.....			\$20.10	\$29.00			\$19.95	\$28.10			\$19.83	\$27.73		
TOTAL VALUE.....			20.25	29.22			19.85	27.96			19.29	27.01		
Cutting margin.....			+.15	+.22			-.10	-.14			-.54	-.72		
Margin last week.....			-.22	-.32			-.63	-.88			-.10	-.15		

CHICAGO PROVISION STOCKS

Lard inventories in Chicago declined over two million pounds in the two-week period from October 31 to November 15, and were over 15,000,000 lbs. under stocks on November 15, 1950. Total lard stocks on November 15 amounted to 7,948,329 lbs. compared with 10,272,774 lbs. two weeks earlier. A year ago the total lard supply was placed at 22,993,978 lbs.

	Nov. 15, '51 lbs.	Oct. 31, '51 lbs.	Nov. 15, '50 lbs.
P. S. lard (a).....	4,727,191	4,452,717	8,545,783
P. S. lard (b).....	40,000	1,182,000	13,805,500
Dry rend. lard (a).....	29,149	201,960	122,000
Dry rend. lard (b).....	39,000	360,000	2,012,000
Other lard.....	3,112,989	4,076,097	3,508,745
TOTAL LARD.....	7,948,329	10,272,774	22,993,978
D. S. Cl. Bellies.....	32,800	30,300	27,500
D. S. Cl. Bellies (other).....	1,731,442	2,306,386	1,891,409
TOTAL D.S. CL. BELLIES.....	1,754,242	2,336,686	1,918,909

(a) Made since October 1, 1951. (b) Made previous to October 1, 1951.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended November 10:

	Week Nov. 10	Previous Week	Cor. Week 1950
Cured meats, pounds.....	17,709,000	15,225,000	12,167,000
Fresh meats, pounds.....	14,554,000	30,671,000	20,080,000
Lard, pounds.....	6,544,000	5,827,000	2,659,000

French Foot-Mouth Disease

A very virulent type of foot-and-mouth disease broke out recently in the Ardennes province of France, the U.S. Department of Agriculture has reported. French disease control authorities have initiated vaccination and quarantine measures in the outbreak area. Livestock imports from neighboring countries has been prohibited, the report stated.

*Minimum Cost
Automatic Wrapping*



IT PAYS
TO WRAP THE
HAYSSSEN
WAY



Automatic wrapping on the Hayssen costs less because the Hayssen requires only a modest capital investment . . . is fully automatic . . . sturdily built for a long operating life . . . and has a minimum of moving parts. Packages are trim in appearance and printed wrappers registered by Hayssen Electric Eye. Write for the Hayssen story and the name of your Hayssen representative.
HAYSSSEN MFG. CO. SHEBOYGAN, WIS.

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October Cold Storage Holdings Slip From Previous Month's Level

MEAT AND meat products continued their out-of-storage movement during October, although at a diminished rate when compared to the previous two or three months. A total of 527,779,000 lbs. of product was reported in storage at the end of October,

decrease was offset by sharp gains in the storage of frozen beef.

Canned meat and meat product storage continued to decline, dropping to 22,659,000 lbs. on October 31 from 26,293,000 lbs. reported on September 29. Canned product, however, main-

U. S. COLD STORAGE STOCKS, OCTOBER 31

	Oct. 31 ¹ 1951 pounds	Oct. 31 1950 pounds	Sept. 29 1951 pounds	5-yr.-av. Oct. 31 pounds
Beef, frozen	108,230,000	83,064,000	87,808,000	72,592,000
Beef, in cure, cured and smoked	8,903,000	11,718,000	6,083,000	9,902,000
Total beef	117,133,000	94,782,000	94,881,000	82,494,000
Pork, frozen	107,822,000	71,633,000	135,476,000	57,481,000
Pork, dry salt in cure, cured	24,097,000	19,837,000	42,298,000	16,169,000
Pork, all other in cure, cured & smoked	149,955,000	129,812,000	148,275,000	119,057,000
Total pork	281,974,000	221,282,000	325,959,000	192,698,000
Lamb and mutton	9,807,000	7,845,000	7,227,000	11,601,000
Veal	10,257,000	9,174,000	7,420,000	8,940,000
All edible offal, frozen and cured	43,004,000	38,761,000	46,151,000	39,661,000
Canned meat and meat products	22,659,000	22,239,000	26,293,000	17,302,000
Sausage room products	13,319,000	11,150,000	13,794,000	10,490,000
Lard	27,592,000	49,769,000	26,067,000	53,657,000
Rendered pork fat	2,004,000	1,680,000	2,305,000	2,128,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. Preliminary figures. Not included in above figures are the following government-held stocks outside of the processors' hands as of October 31: Lard and rendered pork fat, 417,000 lbs.

which was 22,258,000 lbs. beneath the 550,037,000 lbs. held at the end of the previous month. However, this present total rose far above the 456,682,000 lbs. of meats and products in storage on the corresponding date a year earlier.

Although pork holdings, amounting to 281,974,000 lbs., fell below the 325,959,000 lbs. reported in storage at the close of the preceding month, the current October holdings were decidedly higher than the 221,282,000 lbs. of pork in inventories a year ago and the 192,698,000-lb. 1946-50 average for the date.

Beef inventories gained a little lost ground as they jumped to 117,133,000 lbs. from the September 29 report of 94,881,000 lbs. This total was also higher than the same period last year and the five-year average for the date. Beef in cure, cured and smoked, although above the previous month's total fell behind the year-earlier and average totals for the period, but this

tained approximately the same level as in the previous year and forged ahead of the 17,302,000-lb. holdings reported average for the date.

Lamb and mutton inventories amounted to 9,807,000 lbs. at the end of the month, a slight increase from the 7,227,000 lbs. a month earlier and the 7,845,000 lbs. in storage a year ago on the same date. Despite these gains, stocks still lagged behind the 11,001,000-lb. five-year average.

Lard inventories recovered slightly from the previous month as in-storage movement jumped holdings up to 27,592,000 lbs. from the end of September total of 26,067,000 lbs. Nevertheless, this slight increase was not enough to offset the wide margins held from a year before and the average holdings for the date.

See the bargains listed weekly in the PROVISIONER'S classified section.



GLOBE-HOY SPEED LOAF MOLDS

Save time and labor in washing, handling and stuffing while producing the same firm, dense product for which all Globe-Hoy molds are famous. Easily cleaned — no breakable parts.

Write for full details, or a trial mold.

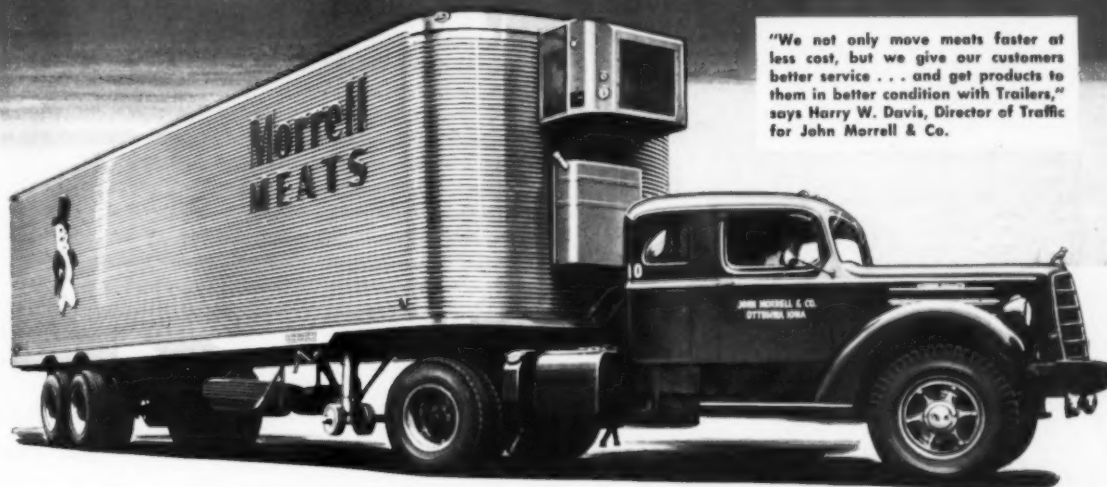
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FOOD via Stainless Steel Fruehauf's



"We not only move meats faster at less cost, but we give our customers better service . . . and get products to them in better condition with Trailers," says Harry W. Davis, Director of Traffic for John Morrell & Co.

... brought to you **FASTER, FRESHER...CHEAPER, TOO!**

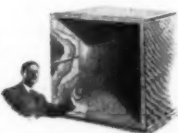
FASTER

BECAUSE OF FRUEHAUF'S SMOOTH, EASIER-ROLLING GRAVITY-TANDEMI Users report this Suspension pulls one gear higher . . . gives up to 247,000 miles per tire!



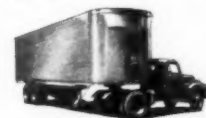
FRESHER

BECAUSE FRUEHAUF STAINLESS STEELS FEATURE "ENGINEERED" INSULATION. Foods arrive fresher in Fruehaufs because of non-corrosive Stainless Steel; precise insulation.



CHEAPER, TOO!

FRUEHAUF'S HAUL BIGGER LOADS . . . NEVER WEAR OUT! Stainless Steel is stronger and lighter . . . non-corrosive . . . can't rust out!

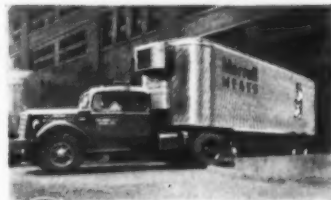


FOOD via Stainless Steel Fruehaufs . . . is brought to you **FASTER, FRESHER . . . CHEAPER, TOO!**

Fast, low-cost Trailer Transportation saves you money on the things you buy every day — on nearly everything you eat, wear and use. Trailers help industry cut overhead by hauling *more for less* . . . enabling industry to give you better products *cheaper*.

Fruehauf Trailers, tailored to their tasks in over 100 different industries, are proving themselves to be the cost-cutting "champs" on the highway. Operating records prove no other Trailer costs less to operate . . . per mile, per day, per year. For full facts on the *Trailer way to transportation savings* in your business, ask for Fruehauf's free "Transportation Cost Analysis." Write — Fruehauf Trailer Company . . . Detroit 32 . . . Los Angeles 58 . . . In Canada: Weston, Ontario.

TRUCKS HELP BRING YOUR FOOD—The U. S. Department of Agriculture has estimated that 98 per cent of this country's farm products moves all or a good part of the way to market by truck and Trailer.



This Fruehauf hauls 27,500 lbs. of fresh meats and butter 1,000 miles in 31 hours — from Ottumwa, Iowa to Mobile, Alabama — almost two days faster than by previous methods.

1000 MILES in 31 HOURS

This same Fruehauf returns with supplies for Morrell — burlap bags, barrel staves, syrup and processing meats — adding to the money-saving, time-saving advantages offered by Trailers.



WORLD'S LARGEST SERVICE NETWORK



80 Factory Branches coast-to-coast are Headquarters for low cost Trailer and Truck Body maintenance and repair.

FRUEHAUF Trailers

WORLD'S LARGEST BUILDERS OF TRUCK-TRAILERS

Science recreates

that deliciously tasting oldtime "down on the farm" flavor in meats cured

with the NEW

K-D-M LIQUID IDEAL CURE

K-D-M Liquid Ideal Cure assures maximum penetration quickly and tenderizes more thoroughly without impairing the fine tissues of the meat.

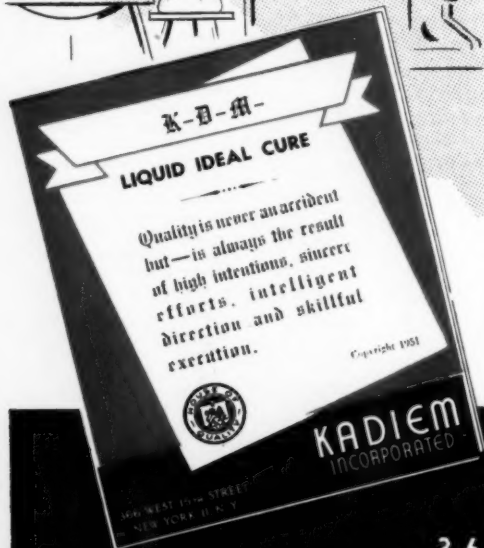
The newly perfected process of combining curing ingredients and special *levulose* sugars—and keeping them in complete, permanent and well balanced diffusion—is responsible for the amazing results achieved by the use of "KDM Liquid Ideal Cure."

K-D-M Liquid Ideal Cure extends the normal keeping qualities of meat. This important fact means—that meat cured the K-D-M Way can be held in the freezer INDEFINITELY without curing after-effects.

By improving the flavor, and by brightening and stabilizing meat's natural color, *eye and taste appeal* of the product are vastly enhanced.

Laboratory tested and controlled.

Write today for this valuable guide on the use of KDM Liquid Ideal Cure.



KADIEM, INC.

MEAT INDUSTRIES SEASONINGS, INC.

366 W. 15 ST., NEW YORK 11, N. Y.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(*Ceiling base prices, f.o.b. Chicago)
Nov. 15, 1951

Native steers—	
Prime, 600/800	258
Choice, 500/700	256
Good, 700/800	256
Commercial cows	254
Can. & cut. cows	41½
Bulls	46 47

STEER BEEF CUTS†

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	90.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	75.0
Short plate	22.0
Back	60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5

Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	68.0
Short plate	22.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

BEEF PRODUCTS†

Tongues	37.8*
Brains	7.00
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	52.5 @ 55.8
Tripe, scalded	12.5*
Tripe, cooked	18.8*
Lips, scalded	19.3*
Lips, unsalted	18.3*
Lungs	8.0
Melts	8.0
Elders	5.5 @ 6.0

(*Ceiling base prices, loose, f.o.b. Chicago)

BEEF HAM SETS†

Kneecles	60.0*
Invidies	65.0*
Outsides	64.0*

(*Ceiling base prices, f.o.b. Chicago)

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	44 47
Veal breads, under 6 oz.	78 79
6 to 12 oz.	80 81
12 oz. up	88 89
Calf tongues	31 33
Lamb fries	68
Ox tails, under ½ lb.	25.8*
Over ½ lb.	25.8*

(*Ceiling base prices, f.o.b. Chicago)

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.	48 51
wrapped	53 55
ready-to-eat, wrapped	47 49
Hams, skinned, 16/18 lbs.	52 54
wrapped	58 60
ready-to-eat, wrapped	38 42
Bacon, fancy trimmed, brisket off, 8/10 lbs.	34 38
wrapped	43 45
Bacon, fancy square cut, seedless, 12/14 lbs.	34 38
wrapped	43 45
Bacon, No. 1 sliced, 1-lb. open-faced layers	43 45

VEAL—SKIN OFF

(L.C.I. prices)

Prime, 80/150	50½ 52
Choice, 50/80	52 55
Good, 80/150	55 57
Good, 50/80	52 55
Good, 80/150	52 55
Commercial, all weights	42 48

†For permissible additions to ceiling base prices, see CPR 24.

CARCASS LAMBS

(L.C.I. prices)

Prime, 30/50	59.80 @ 63.05*
Choice, 30/50	59.80 @ 63.05*
Good, all weights	57.80 @ 61.05*

CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	35 47 37
Good, 70/down	33 45 35
Utility, 70/down	28.30 @ 28.70

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 16/16 lbs.	46 47
Pork loins, regular	41 42
12/down, 100's	41 42
Pork loins, boneless, 100's	45½
Shoulders, skinned, bone-in, under 16 lbs., 100's	33½
Picnics, 4/6 lbs., loose	29
Picnics, 6/8 lbs., loose	26½
Boston butts, 4/8 lbs., 100's	30 37
Tenderloins, fresh, 10's	83.00
Neck bones, bbls.	14.29
Livers, bbls.	19
Brains, 10's	15.80*
Ears, 30's	12 12½
Shank meat, bone-in, 100's	12
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

Pork trim., regular 40%, bbls.	16½
Pork trim., guar. 50% lean, bbls.	17½
Pork trim., spec. 80% lean, bbls.	30
Pork trim., ex. 95% lean, bbls.	48
Pork cheek meat, trimd., bbls.	40.30*
Bull meat, boneless, bbls.	58
Hon'ts cow meat, U.C., bbls.	56.00
Beef trimmings, bbls.	46.00
Boneless chucks, bbls.	57.00
Beef head meat, bbls.	41.00*
Beef cheek meat, trimd., bbls.	41.60*
Shank meat, bbls.	59.50*
Veal trimmings, boneless, bbls.	53½ @ 54

SAUSAGE CASINGS

(F.O.B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	80½ 90
Domestic rounds, over 1½ in., 140 pack	1.10 @ 1.15
Export rounds, wide, over 1½ in.	1.50 @ 1.65
Export rounds, medium, 1½ to 1½	1.00 @ 1.10
Export rounds, narrow, 1 in. under	1.15 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in. up	9
Middles, sewing, 1½ @ 2 in.	1.35 @ 1.65
Middles, select, wide, 2½ @ 2½ in.	1.45 @ 1.70
Middles, select, extra, 2½ @ 2½ in.	1.70 @ 1.95
Middles, select, extra, 2½ in. & up	2.60 @ 2.85
Beef bungs, export, No. 1	24 @ 30
Beef bungs, domestic	16 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 24
16-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	7 @ 8
Pork casings:	
Extra narrow, 20 mm. & dn.	4.10 @ 4.30
Narrow, mediums, 20 @ 32 mm.	4.60 @ 4.10
Medium, 32 @ 35 mm.	2.90 @ 2.95
Spec. med., 35 @ 38 mm.	2.30 @ 2.35
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	19
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs	10
Middles, per set, cap off	50 @ 55

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	90 1.02
Thuringer	83 87
Farmer	82 86
Holsteiner	84½ 88
B. C. Salami	96½ 99
B. C. Salami, new cond.	90 93
Genoa style salami, ch.	96 1.04
Pepperoni	88 95
Mortadella, new condition	82 88
Italian style hams	90 92



Sanitary. ALUMINUM MEAT SHIPPING BOXES
34½" x 16½" x 10½"

Light weight aluminum, embossed for greatest strength, these convenient size boxes handle easily, stack and nest right. Quickly cleaned, rounded corners with proper draining design, they have no seams, crevices, or rivets. Pass the most rigid sanitary inspections. Your name embossed free, on side panels, when purchased in lots of 50 or more.

Available now! Write for informative literature and prices.

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

THE MEAT MEN

He grows it

He processes it

He sells it

He WRAPS it

H.P. SMITH PAPER CO.
MANUFACTURERS

IMPREGNATORS • LAMINATORS • TISSUE • COATERS • PAPER • FABRIC • TISSUE

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5001 West Sixty-Sixth Street, Chicago 38



Protect Your Meat ALL THE WAY!

The manner in which your meat and meat products are packed, shipped and stored before reaching the point of purchase is vital to their sales appeal.

Over the years, meat packers all over the country have relied upon such well-known ARKELL products as:

"ARKSAFE" Meat Covers

"ARKSAFE" Elastic Multiwall Bags

"ARKELENE" and "ARKELENE-K" Liver Bags

"ARKSAFE" Elastic All-Way Stretch Meat Covers

"ARKSAFE" Elastic Barrel Linings

"ARKELENE" and "ARKELENE-K"
Container Linings

For the finest in meat packaging products, look for the name of dependability—ARKELL!

Without obligation, our Service Department will be happy to collaborate with you on your specific requirements.

OVER 40 YEARS' SERVICE TO THE MEAT INDUSTRY

ARKELL SAFETY BAG COMPANY

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NEW YORK 16, N. Y.

6345 WEST 65th STREET
CHICAGO 38, ILLINOIS

Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

DOMESTIC SAUSAGE (L.C.L. prices)

Pork sausage, hog casings	47½ @ 49
Pork sausage, sheep casings	52 @ 55
Pork sausage, bulk	41½ @ 42
Frankfurters, sheep casings	55 @ 60½
Frankfurters, skinless	52 @ 53
Bologna	47 @ 50
Bologna, artificial casings	48½ @ 52
Smoked liver, hog bungs	48½ @ 51
New Eng. lunch, spec.	46 @ 50½
Minced lunch, spec. ch.	54 @ 50½
Tongue and blood	46 @ 49
Blood sausage	41 @ 49
Souse	36 @ 37
Polish sausage, fresh	55 @ 64
Polish sausage, smoked	55 @ 64

SPICES

(Basic Chgo., orig. bbls., bags, bales)		
	Whole	Ground
Allspice, prime	41	46
Resifted	40	44
Chili Powder	40	42
Chili Pepper	44	44
Cloves, Zanzibar	85	91
Ginger, Jam., unbl.	72	78
Ginger, African	43	53
Cochin
Mace, fcy. Banda	..	1.57
East Indies	..	1.49
West Indies
Mustard, flour, fcy.	..	32
No. 1	..	28
West India Nutmeg	..	60
Paprika, Spanish	46 @ 66	..
Pepper Cayenne	46 @ 62	..
Red, No. 1	..	44
Pepper, Packers	1.04	3.12
Pepper, white	2.90	3.15
Malabar	1.94	2.02
Black Lampung	1.94	2.02

SEEDS AND HERBS (L.C.L. prices)

	Whole	Ground
Caraway seed	19	23
Comamon seed	32	36
Mustard seed, fancy	23	..
Yellow American	30	..
Marjoram, Chilean
Oregano	20 @ 25	24 @ 29½
Coriander, Morocco
Natural No. 1	26 @ 27	29 @ 30
Marjoram, French	40	53
Sage, Dalmatian
No. 1	78	88

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, b. ton, f.o.b. N.Y.	..
Dbf. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	..
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.90
Sugar—	..
Raw, 96 basis, f.o.b. New York	6.05
Refined standard cane gran.	..
basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 8	San Francisco Nov. 8	No. Portland Nov. 9
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$57.60 @ 58.00	\$57.93 @ 58.10	\$57.70 @ 58.10
600-700 lbs.	57.60 @ 58.00	..	57.70 @ 58.10
Good:			
500-600 lbs.	55.60 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
600-700 lbs.	55.60 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
Commercial:			
350-600 lbs.	50.00 @ 51.00	50.93 @ 51.10	50.70 @ 51.10
COW:			
Commercial, all wts.	48.00 @ 51.00	49.50 @ 51.10	47.50 @ 51.10
Utility, all wts.	45.00 @ 49.00	44.50 @ 49.10	45.00 @ 49.10
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	58.00 @ 59.00	..	57.00 @ 60.00
Good:			
200 lbs. down	56.00 @ 58.00	52.00 @ 58.00	55.00 @ 59.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	58.00 @ 60.00	58.00 @ 59.00	56.00 @ 58.00
50-60 lbs.	58.00 @ 59.50	56.00 @ 58.00	..
Choice:			
40-50 lbs.	58.00 @ 60.00	58.00 @ 59.00	56.00 @ 58.00
50-60 lbs.	58.00 @ 59.50	56.00 @ 58.00	..
Good, all wts.	56.00 @ 58.50	55.00 @ 57.00	56.00 @ 57.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	36.00 @ 40.00	34.00 @ 36.00	28.00 @ 30.00
Good, 70 lbs. dn.	36.00 @ 40.00	30.00 @ 34.00	28.00 @ 30.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	34.00 @ 36.45	35.55 @ 36.45	..
120-160 lbs.	34.00 @ 36.45	34.95 @ 35.55	30.50 @ 32.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	51.00 @ 55.00	54.70 @ 56.30	52.50 @ 55.50
10-12 lbs.	51.00 @ 55.00	54.70 @ 57.00	..
12-16 lbs.	50.00 @ 54.00	53.70 @ 56.00	52.00 @ 55.00
PICNICS:			
4-8 lbs.	39.00 @ 41.05	40.00 @ 45.00	41.00 @ 45.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	47.00 @ 51.30	54.00 @ 57.00	54.00 @ 58.00
14-18 lbs.	47.00 @ 51.30	55.00 @ 58.00	52.00 @ 58.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00 @ 52.00	52.00 @ 54.30	45.00 @ 51.00
8-10 lbs.	39.00 @ 46.00	49.00 @ 52.30	43.00 @ 49.10
10-12 lbs.
LARD, Refined:			
Tierces	17.00 @ 18.50	..	17.00 @ 18.50
50 lb. cartons and cans.	17.50 @ 18.75	19.00 @ 21.00	..
1 lb. cartons	18.50 @ 20.00	21.00 @ 22.00	19.00 @ 21.50

BORAX

PAPER PRODUCTS COMPANY MILL AGENTS

- 28 lb. lard bags
- Bacon Wraps
- Waxed Meat Boards
- Printed Cellophane
- Ham Wraps
- Glassine
- Printed Parchment
- Loaf Wraps
- Complete Packaging

783-785 CAULDWELL AVENUE, BRONX 56, N. Y. • CYPRESS 2-7780

SAVE TIME...MONEY...MANPOWER!

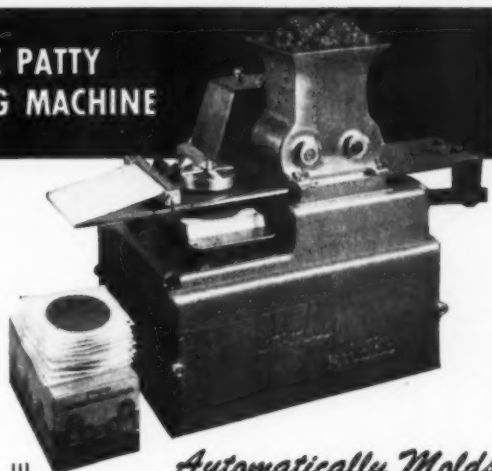
HollyMATIC ELECTRIC PATTY MOLDING MACHINE

MOLDS, EJECTS AND STACKS 1800 PATTIES PER HOUR!

If ever there was a time Hollymatic's labor and time saving advantages were apparent . . . this is it. That's why more and more packers are using this remarkable molding machine.

The new Hollymatic assures extremely accurate control of size, shape and weight of meat patties. Molds from all types of ground meat—fine or coarse. Patty size range—from 3 to 16 patties per pound. Molds, ejects, stacks patties on waxed paper at the rate of 1800 per hour. Molding method produces loose-knit patties that retain full juice content. Adjustable to any patty thickness desired—sandwich thin to steak thick.

Write today for complete details on how the new Hollymatic can save you time, money and manpower.



Automatically Molds

- STEAKS • HAMBURGER PATTIES
- PORK SAUSAGE PATTIES • VEAL PATTIES
- LAMB PATTIES • MEAT BALLS
- FISH CAKES • CRAB CAKES

HOLLY MOLDING DEVICES, Inc.

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SOLUBLE & NATURAL SEASONINGS

• Some packers prefer soluble seasonings . . . some prefer natural . . . but packers everywhere agree that for real seasoning satisfaction it's CAINCO!

• CAINCO's natural seasonings are blended to suit your individual requirements . . . to make your sausage so taste-appealing, your customers demand "more of the same."

• CAINCO's Soluble Seasonings assure absolute uniformity batch after batch. Give your sausage, loaves and specialties a sales boost by making the switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

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SU perior 7-3677

Production up 37%—
thanks to OAKITE
hog-scalding



That's the report from one packer: production from 170 to 233 hogs an hour. He soaks his wire-haired hogs in a potent Oakite scalding solution, and gets carcasses that come out clean, free of scurf, easy to handle. He gets other advantages, too: no damage to hides . . . less drag-out of solution . . . no insoluble deposits on equipment . . . scalders stay clean.

Try it yourself. Ask your local Oakite Technical Service Representative. Or write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada



Sure enough! Better-tasting meat products are better-selling products. And certainly, a profitable addition to your processing operation is that famous flavor intensifier—

General Mills MSG (Monosodium Glutamate)

More and more leading processors are using MSG in their canned meats and poultry. It is an accepted ingredient for these products—an ingredient that gives them real "deep-down" taste appeal by bringing their good natural meat flavor to a peak!

General Mills MSG is made from wheat protein by people who *know* wheat—the world's largest wheat processors! Held to exacting product and laboratory controls, General Mills MSG is assured to be top quality—99+% pure!

General Mills MSG (in crystalline form) is easy to incorporate in your products and blends readily with your seasonings. See if it doesn't pay for itself many times over in your operation! **Send for free sample.** Without obligation, we invite your inspection and testing of this fine General Mills product.



General Mills, Inc.

Special Commodities Division

General Mills, Inc., Special Commodities Division
80 Broad St., New York 4, New York

Please send me free sample and price list on General Mills' Monosodium Glutamate.

Name

Address

City State

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS			PICNICS		
THURSDAY, NOV. 15, 1951			Fresh or F.F.A. Frozen		
REGULAR HAMS			8-10 10-12 12-14		
Fresh or F.F.A. S. P.			8/10, No. 2's		
8-10	43½n	43½n	27 6/27½	27 6/27½	
10-12	43½n	43½n			
12-14	40½n	40½n			
14-16	39½n	39½n			
BOILING HAMS			BELLIES		
Fresh or F.F.A. S. P.			Fresh or Frozen Cured		
16-18	39½n	39½n	6-8	28	29½n
18-20	39½n	39½n	8-10	26	27½n
20-22	39½n	39½n	10-12	24	25½n
SKINNED HAMS			12-14	22½	24n
Fresh or F.F.A. Frozen			14-16	20½ @ 21	22½ @ 22½n
10-12	46	45½	16-18	20	21½ @ 22n
12-14	42½ @ 43	42½	18-20	20	21½ @ 22n
14-16	42 6/42½	42½	OR. AMN. BELLIES		
16-18	42	42	D. S. BELLIES		
18-20	41½	41½	Clear		
20-22	41½	41½	18-20	20	20n
22-24	39	38 @ 38½	20-25	18	19
24-26	38	37½	25-30	17	17½
26-30	36½	36½	30-35	16	15½ @ 15½n
25/30, No. 2's			35-40	15½	15½
Inc.	34 6/34½	34½	40-50	14½	15 6/15½
OTHER D. S. MEATS			FAT BACKS		
Fresh or Frozen Cured			Green or Frozen Cured		
Reg. plates, 14½n	14½n		6-8	15n	13½n
Clear plates, 12½n	12½n		8-10	13½n	13½n
Square jowls, 13	13		10-12	13½n	13½ @ 13½n
Jowl butts, 9½ @ 10	10½ @ 11		12-14	14½n	15n
S.P. jowls, 11½n	11½n		14-16	14½n	15½n

*Ceiling price, CPR 74, loose, f.o.b. Chicago.

n—nominal.

LARD FUTURES PRICES

MONDAY, NOVEMBER 12, 1951

(Holiday, Market Closed)

TUESDAY, NOVEMBER 13, 1951

Open	High	Low	Close
Nov. 15.00	15.30	15.00	15.30a
Dec. 14.65	14.90	14.65	14.90b
Jan. 14.62½	14.75	14.62½	14.75b
Mar. 14.65	14.77½	14.65	14.75
May 14.65	14.75	14.65	14.75b
July 14.85	14.85	14.82½	14.82½n

Sales: 4,680,000 lbs.

Open interest, at close Friday, Nov. 9th: Nov. 336, Dec. 533, Jan. 179, Mar. 235, May 139, July 4; at close Nat., Nov. 10th: Nov. 334, Dec. 526, Jan. 179, Mar. 245, May 147, and July 14 lots.

WEDNESDAY, NOVEMBER 14, 1951

Nov. 15.37½	15.57½	15.37½	15.55b
Dec. 14.95	15.10	14.95	14.95b
Jan. 14.80	14.82½	14.70	14.70
Mar. 14.85	14.85	14.75	14.75b
May 14.82½	14.85	14.70	14.77½
July 14.80			14.80n

Sales: 5,560,000 lbs.

Open interest, at close Tuesday, Nov. 13th: Nov. 396, Dec. 513, Jan. 179, Mar. 249, May 148, and July 15 lots.

THURSDAY, NOVEMBER 15, 1951

Nov. 15.55	15.67½	15.52½	15.65b
Dec. 14.90	15.05	14.90	15.02½
Jan. 14.60	14.70	14.50	14.70
Mar. 14.65	14.75	14.55	14.70
May 14.65	14.65	14.60	14.65b
July 14.65	14.70	14.60	14.70

Sales: 5,000,000 lbs.

Open interest, at close Wednesday, Nov. 14th: Nov. 299, Dec. 505, Jan. 183, Mar. 258, May 150, and July 15 lots.

FRIDAY, NOVEMBER 16, 1951

Nov. 15.70	16.40	15.70	16.25
Dec. 15.10	16.45	15.10	16.45
Jan. 14.85	16.95	16.85	16.90
Mar. 14.75	14.95	14.75	14.90
May 14.70	14.95	14.70	14.92

Sales: 9,000,000 lbs.

Open interest at close Thurs., Nov. 15th: Nov. 253, Dec. 488, Jan. 187, Mar. 264, and May 17 lots.

a—asked, b—bid.

Military Meat Needs in '52

Meat requirements of the U.S. armed forces are again expected to be substantial in 1952, according to the U.S. Department of Agriculture. As in 1951, certain kinds of meats will be used more than others. The military will take between 5 and 10 per cent of the total production, but more of it will be beef than pork—and that will be of the two highest grades. These needs will be met quite readily, the department believes, due to the expected larger beef supply.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$17.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	17.75
Kettle rend., tierces, f.o.b. Chicago	19.75
Leaf, kettle rend., tierces, f.o.b. Chicago	19.75
Lard flakes	24.25
Neutral tierces, f.o.b. Chicago	22.25
Standard Shortening "N. & S."	21.50
Hydrogenated Shortening "N. & S."	23.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	
Nov. 10	15.25	12.75n
Nov. 12	Holiday, market closed	
Nov. 13	15.50n	13.50n
Nov. 14	15.75n	13.62½
Nov. 15	15.75n	13.75n
Nov. 16	16.50n	14.50

a—asked, n—nominal.



How to **CUT LARD COSTS!**



AUTOMATIC, completely enclosed, under positive control —VOTATOR Lard Processing Apparatus makes it easy for you to produce smooth, creamy, fine-textured lard . . . *more economically.* Here's why . . .

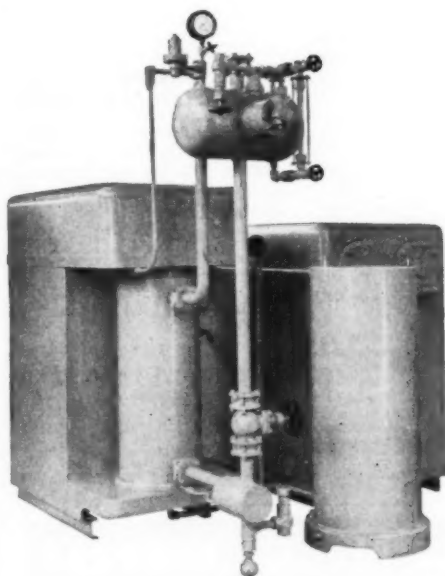
- It is the most effective application of basic heat transfer theory yet devised, achieving far greater over-all heat transfer coefficients than are obtainable with any device not embodying identical principles.
- Less than half the floor space of roll cooling is needed.
- Labor requirements are reduced, compared to other methods.

UNIFORMITY

Uniform results for every run are assured because identical operating conditions can be maintained. Weather will not affect product quality.

Predetermined control settings can be established and air can be incorporated in desired quantity or completely excluded. Inert gases such as nitrogen can be substituted for air.

VOTATOR Processing Units are available for capacities of 3000, 5000, and 10,000 pounds per hour. Write now for complete information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



Rated capacity of this
VOTATOR Lard Processing Unit
is 5000 pounds per hour.

VOTATOR — T. M. Reg. U.S. Pat. Off.

THE **GIRDLER** CORPORATION
Votator Division

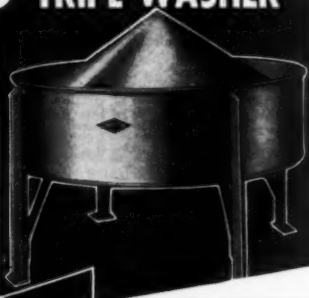
UMBRELLA TYPE

TRIPLE WASHER

Heavy galvanized sheet steel, welded construction. Leg levelers. Cone turned by hand. Overall diameter 58-in., height 48-in. Spray-head mixing faucet, to be mounted over cone.

PRICE with faucet \$125

Furnished in stainless steel to special order.



2-H. P. MOTOR

TRIPLE WASHER

Same type construction as umbrella washer. Inner cylinder 36-in. long and 36-in. diameter. Baffles, and scraping collars around each hole, insure fast, thorough action.

PRICE with motor...\$795

Also made without baffles and scraping collars, for washing hearts, tongues, etc.

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20th & McGEE • KANSAS CITY 8, MO.



HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

	Nov. 14, 1951
	Per lb.
	City
Prime, 800 lbs./down	..61.00@64.10
Choice, 800 lbs./down	..58.00@61.00
Good	..56.85@59.10
Cow, commercial	..50.80@53.05
Cow, utility	..46.00@51.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	..64.1
Forequarter	..53.6
Round	..57.7
Trimmed full loin	..96.7
Flank	..31.7
Short loin	..32.4
Sirloin	..77.3
Cross cut chuck	..51.4
Regular chuck	..55.7
Fore Shank	..35.7
Brisket	..44.7
Rib	..81.7
Short plate	..33.7
Back	..62.6
Triangle	..48.2
Arm chuck	..52.7

Choice:

Hindquarter	..62.0
Forequarter	..51.7
Round	..57.7
Trimmed full loin	..85.7
Flank	..31.7
Short loin	..32.4
Sirloin	..72.1
Cross cut chuck	..51.4
Regular chuck	..55.7
Fore Shank	..33.7
Brisket	..44.7
Rib	..70.7
Short plate	..33.7
Back	..59.7
Triangle	..48.2
Arm chuck	..52.7

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	..80
6 to 12 oz.	..1.00
12 oz. up	..1.25
Beef kidneys	..16.6*
Beef livers, selected	..62.6*
Beef livers, selected, kosher	..62.6*
Oxtails, over 1/2 lb.	..27.6*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

	City
Prime lambs	..61.80@64.30
Choice lambs	..59.80@62.30
Hindsaddles, pr. & ch.	No quotation
	Western
Prime, all wts.	..61.80@64.30
Good, all wts.	..61.80@64.30
Choice, all wts.	..61.80@64.30

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, skinned, 14/down	..53.00
Picnics, 4/8 lbs.	..40.50
Bellies, sq. cut, seedless	No quotation
8/12 lbs.	No quotation
Pork loin, 12/down	..54
Boston butts, 4/8 lbs.	..48.50
Spareribs, 3/down	..45
Pork trim, regular	..28.50
Pork trim, spec. 80%	No quotation

City

Hams, skinned, 14/down	..46@48
Pork loins, 12/down	..47@50
Boston butts, 4/8 lbs.	..40@44
Spareribs, 3/down	..43@46

*Zone ceiling.

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime carcass	..61 @64
Choice carcass	..57 @61
Good carcass	..52 @57
Commercial carcass	..46 @52

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	..33.00@34.75
137 to 153 lbs.	..33.00@34.75
154 to 171 lbs.	..33.00@34.75
172 to 188 lbs.	..33.00@34.75

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	..2 1/4
Breast fat	..3
Edible suet	..3 1/4
Inedible suet	..3 1/4

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during October was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	27,679
Calves	11,542
Hogs	28,476
Sheep	24,160

Meat and lard production for October:

	Lbs.
Sausage	3,717,588
Pork and beef	6,060,824
Lard and substitutes	497,076

Total ..10,875,488
As of October 30, California had 109 meat inspectors. Plants under state inspection totaled 305 and plants under state approved municipal inspection totaled 88.

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BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, November 15, 1951

As mentioned last week, the continued good movement of live cattle and hogs to market is creating a stockpiling situation. Consequently, the tallow and grease industry is awaiting the distress product category that will no doubt make its appearance in the near future.

One of the large consumers purchased a fair quantity of yellow grease early in the week at 6½¢, c.a.f. nearby eastern point. However, as the week progressed, some of the distress product looked for came to light. Several tanks of special tallow sold at 7¢ and 7¼¢, and about the same quantity of yellow grease moved at 5½¢, all Chicago. A couple tanks of choice white grease sold at 8¼¢, East.

Later, bids were made on yellow grease at 5½¢, Chicago, with rumors that some moved at that level; however, confirmation was lacking. Several more tanks of yellow grease sold at 6¼¢, delivered Baltimore. A couple more tanks of choice white grease sold later in the week at 8¼¢, East. A tank of prime tallow sold 8¢, Chicago. Fancy tallow was offered at 8½¢, Chicago and unsold.

TALLOW: Thursday's quotations: fancy tallow, 8¼¢@8½¢; prime, 8¢; special, 7¢@7¼¢; No. 1 tallow, 6¼¢@6½¢, and No. 3 tallow, 5½¢@5¾¢, all nominal.

GREASES: Thursday's quotations: choice white grease, 8¼¢@8½¢; A-white grease, 7¼¢; B-white, 6¼¢@6½¢; yellow, 5½¢@5¾¢, and brown grease, 4½¢@4¾¢, all nominal.

EASTERN BY-PRODUCTS MARKET

New York, Nov. 15, 1951

Dried blood was quoted Thursday at \$8.25 to \$8.50 per unit of ammonia. Low test wet rendered tankage moved at \$8.25 per unit of ammonia, and

BY-PRODUCTS MARKETS

(Chicago, Thursday, November 15, 1951)

Blood

	Unit
Unground, per unit of ammonia.....	8.00¢@8.25¢

Digester Feed Tankage Materials

Wet rendered, unground, loose	8.75¢@9.00¢
Low test	8.50¢pd.
Liquid stick tank cars.....	*3.50

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$103.00¢@115.00
50% meat and bone scraps, bulk.....	100.00¢@103.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	112.00¢@115.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	135.00
60% standard steamed bone meal, bagged	85.00¢@ 95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25¢
Hoof meal, per unit ammonia.....	7.25¢

Dry Rendered Tankage

	Per unit Protein
Cake	*1.80¢@1.85
Expeller	*1.80¢@1.85

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	35.00
Cattle jaws, skulls and knuckles, per ton	\$5.00¢@70.00
Pig skin scraps and trimmings, per lb. 4½¢ @ 4¾¢	

Animal Hair

Winter coll dried, per ton.....	\$115.00¢@120.00
Summer coll dried, per ton.....	*90.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.....	13½ @ 15
Summer processed, gray, lb.....	9 @ 10

n—nominal.

*Quoted delivered basis.

high test tankage sold at \$8.25. Dry rendered tankage sold at \$1.90 per protein unit.

VEGETABLE OILS

Wednesday, November 14, 1951

The curtailed market of this week was rather featureless with most vegetable oils steady to fractionally lower. Peanut oil, which scored an impressive gain last weekend, held most of its ground.

There were reports of trading Monday in soybean oil at 13¼¢ with a little export interest stirred by the end of the dock strike; however, most observers considered the above price too high to be representative of the market. Activity in the cotton oil market was described as sporadic with Valley oil reported selling at 14¼¢ for nearby, Southeast at 14¼¢ and Texas around 14¢. Peanut oil was reported to have sold at 17¢ and further bid at that level for last half of November and first half of December. Crude corn oil was held at a nominal 15½¢ throughout most of the week.

Trading was dull on Tuesday with soybean oil selling in fair quantity at 13¼¢, further bid at that price and offered at 13½¢. Some resale oil for January through June delivery sold at 13¼¢. Cottonseed oil moved in the Southeast at 13¼¢ and in the Valley sagged off to the same level after early business at 14¢. Texas oil at the common points passed at 13¼¢ but was quoted down to 13½¢ in the West. Corn oil sold at 15½¢ and peanut oil for immediate delivery was quoted at 17¢, but the December traded at 16¼¢. Coconut oil was offered at 12¼¢ on the Coast.

November and December soybean oil cashed Wednesday at 13½¢, but moved ¼¢ lower later. Bids for January through March were reported at 13½¢. November cotton oil in the Southeast sold at midweek at 13¼¢ and Valley was quoted at the same level. January through March deliveries were quoted as high as 14¼¢. Corn oil showed a ¼¢ gain to 15½¢ and November



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through December peanut oil traded at 16½c.

PEANUT OIL: At midweek this product at 16½c showed a 1c gain over a week earlier.

SOYBEAN OIL: The midweek quotation of 13½c was ½c above the preceding period.

CORN OIL: The market on Wednesday was up ¼c from a week earlier.

COCONUT OIL: The midweek price of 12½c nominal showed a loss of ½c.

COTTONSEED OIL: Prices across the Belt at midweek were the same as a week earlier. New York futures market quotations were as follows:

MONDAY, NOVEMBER 12, 1951
(Holiday, market closed)

TUESDAY, NOVEMBER 13, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.40	16.50	16.38	16.48	16.67
Jan.	*16.35	*16.45	*16.80
Mar.	16.85	16.95	16.80	16.90	17.10
May	17.10	17.12	16.99	17.11	17.34
July	17.10	17.18	17.03	17.15	17.30
Sept.	*16.80	16.80	16.80	*16.95	*16.95
Oct.	16.69	16.69	16.60	*16.70	*16.75

WEDNESDAY, NOVEMBER 14, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.45	16.45	16.37	16.37	16.48
Jan.	*16.43	*16.33	*16.45
Mar.	16.90	16.92	16.75	*16.73	16.90
May	17.15	17.15	16.94	16.94	17.11
July	17.16	17.16	16.99	17.00	17.15
Sept.	*16.85	16.95	16.80	16.80	*16.95
Oct.	*16.65	*16.55	*16.70

THURSDAY, NOVEMBER 15, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.26	16.37	16.25	16.36	16.37
Jan.	*16.20	*16.28	*16.32
Mar.	16.05	16.76	16.63	*16.71	*16.73
May	16.84	16.93	16.83	16.90	16.94
July	16.91	16.96	16.87	16.95	17.00
Sept.	*16.62	*16.73	16.80
Oct.	*16.38	16.50	16.50	*16.59	*16.55

U.S. Studies Foreign Markets For Its Fats & Oils Output

Developed during a war-time economy of shortages here and especially in other parts of the world, fats and oils production is getting serious consideration from American producers. Faced with a possibility of increased production in foreign countries, Americans engaged in this pursuit are looking ahead to 1952 for outlets for our surplus.

An article by Paul E. Quintus, head of the Fats and Oils Division, International Commodities Branch, OFAR, in the November issue of "Foreign Agriculture" states that to fill war-time needs "the United States greatly increased its fats and oils output and, for the first time, became a major exporter of these commodities. Production is now running about 12,000,000 lbs. a year—nearly 50 per cent above prewar.

"With production and trade in fats and oils, and oilseeds recovering progressively each year since the war in other parts of the world, the U. S. is faced with problems of determining what the future holds for this war-borne industry.

"It appears certain," Quintus points out, "that in the light of most recent crop reports, a new high record of fats and oils production will be achieved in the U. S. for the fourth consecutive postwar year. This means that we will be seeking export outlets again in 1952 for larger quantities of fats, oils and oilseeds. Not only will the U. S. want to export oilseeds and their products—particularly soybeans and soybean oil, cottonseed oil and to a lesser degree flaxseed and peanuts, but it will also want to market abroad large quantities of lard and inedible tallows and greases. Therefore U. S. producers are highly interested in the output and demand for these commodities in other countries."

In the western hemisphere he lists Argentina among our major competitors. Others are Brazil, Canada and Mexico, but their production is more limited. The eastern hemisphere from Sweden to the Philippines is capable of producing a variety of oil-bearing crops. Industrialized western Europe remains the biggest single outlet for our excess fats and oils, says Quintus.

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Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

VEGETABLE OILS

Wednesday, November 14, 1951

Crude cottonseed oil, carloads, f.o.b. mills	14
Valley	13½ @ 14½
Southeast	13½ @ 13½
Texas	13½ @ 13½
Corn oil in tanks, f.o.b. mills	15½
Peanut oil, f.o.b. Southern Mills	16½ @ 17
Soybean oil, Decatur	13½ @ 13½
Coconut oil, f.o.b. Pacific Coast	11½ @ 12
Cottonseed foots	1½ @ 1½
Midwest and West Coast	1½ @ 1½
East	1½ @ 1½

n—nominal.

OLEOMARGARINE

Wednesday, November 14, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

NOW... A kettle that cooks WITHOUT STEAM!

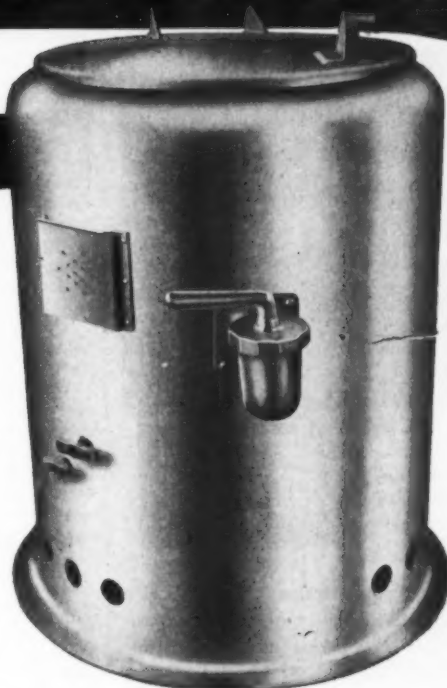
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Perfect for cooking stews, soups, gravies, cereals, jellies, fondants and other foods, and for rendering lard and tallow. Mail coupon today for complete details on this exciting new idea in food plant kettles.

SPECIFICATIONS FOR WEAR-EVER GAS-FIRED KETTLES

	No. 19010 10 gallons	No. 19020 20 gallons	No. 19030 30 gallons	No. 19040 40 gallons
Height	28½	32¼	33¾	36 1/8
Diameter of base	25½	29¾	33¾	35½
Size of draw-off	1½	1½	1½	1½
Floor to draw-off	15¾	15¾	15¾	15¾
Gas inlet I.P.S.	¾	¾	¾	¾

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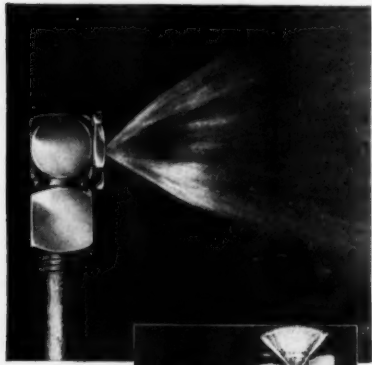
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HIDES AND SKINS

Packer hides slide once again—New declines range from 1@4c—Prices now 7@14c below established ceilings—Industry objects to OPS suggestion that hide ceilings be lowered.

CHICAGO

PACKER HIDES: After another short but significant period of inactivity, the packer hide market turned active on Wednesday of this week, and as has been usual "here of late," prices were sharply lower. All prices were down, but it was the heaviest hides that showed the largest decline and some of these broke as much as 4c. Since the middle of October, when the present decline first got underway, hides have shown about a 33 per cent decline, with prices down on an average of about 10c a pound. There is some opinion to the effect that the break has about run its course; however, that viewpoint has been expressed for at least three weeks now and to date has been obviously wrong.

The trading on Wednesday, while not extremely broad, was nevertheless heavy, with the volume estimated at 75,000 hides. Just slightly in excess of one-half this volume was in heavy cows, with about 40,000 of these traded at 21c, down 3c from last sale. The balance of the trade was about evenly divided in light cows, branded cows

and heavy native steers, 13,000, 10,000 and 10,000; a couple cars of bulls completed the trading for the day. Prices for the light cows were on 24@24½c range, off 1@1½c; branded cows 21c, down 3c; heavy native steers 20c, 4c below nominal quotation, and bulls at 17c, 1½c lower. Other quotations have been marked lower, nominal basis, in sympathy and basis of offerings.

During the week there was further talk about OPS discussions relating to lower hide ceilings. It was learned that the members of the Bovine Hides Industry Advisory Committee had advised the OPS that downward revisions of ceiling prices on hides and skins would not be advisable at this time. The industry men said such a revision would result in disadvantages to suppliers as well as to processors of hides and skins.

Late Thursday Colorados and butts sold 18c and 19c; there was also further trading in heavy native steers at 20c; volume about 15,000.

SMALL PACKER—COUNTRY—WEST COAST: These markets, as would be expected with the packer market off again, were all lower; however, the light hides were showing some resistance to the down trend. Small packer light hides, 40/45, were about steady with last week when they were quoted at 35 per cent below the ceiling. These were scarce and there was ample demand for all offerings. There was also a fair demand for those averages between 45/55 which were quoted at about 40 per cent below ceiling levels.

The problem of the industry was in the heavy hides, with those above 55 lbs., for the most part, unwanted at almost any price. Offerings at 45 per cent under the ceiling were plentiful, with interest negligible. A few cars from favorable points and best selection were sold, but a large number of heavy hides were unsold and hanging over the market at the close of the week. The country markets were quiet and from all reports there was a big disparity in buyers' and sellers' ideas. One trader said: "I think the market for locker butcher hides, 48/50, is between 17c and 18c, but I will be honest. They are not offered that way."

SHEEPSKINS: With the exception of fractional shading where quality was involved, this market was about unchanged from last week. Volume was fair and at the close of the week the undertone was steady.

Couple mixed cars No. 1's and clips sold \$3 and \$3.50. Car 1's sold \$3. Car 1's sold \$2.90. Car clips sold \$3.50. Car clips sold \$3.35. Mixed truck No. 2 and No. 3 shearlings sold \$2.10 and \$1.65. Pickled skins were steady at \$14, no trade reported.

CALFSKINS AND KIPSKINS: Calf-

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended Nov. 15, 1951	Previous Week	1950
Nat. str.	20 @ 25	24 @ 26	3½ @ 37
Hvy. Texas	19	23a	31
Hvy. butt.	19	23a	31
brand'd str.	18	22a	30½
Hvy. Col. str.	27a	28a	37a
Ex. light Tex.	21	24	34 @ 34½
Brand'd cows	21	24	34½ @ 35
Hvy. nat. cows	24 @ 24½	25 @ 26	37 @ 38
Lt. nat. cows	17	18½	24 @ 24½
Nat. bulls	16	17½	23 @ 23½
Brand'd bulls	40a	40	75 @ 80
Calfskins, Nor.	34a	38	60
15/under	31½a	35½	57½
Kips, Nor.			
nat. 15/25			
Kips, Nor. branded			

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:

70 lbs. and over	*37½
35-30 lbs.	*28½
Bulls, 58/over	*23

*Ceiling prices. Market 35% to 45% below ceilings.

When pricing on ceiling basis subtract ¼c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under	32½	38a	60@65
15 lbs.	27 @ 28	34@36a	45
Kips, 15/30	1.00	1.25 @ 1.50	3.00
Shunks, regular	40a	60a	75
Shunks, hairless			

SHEEPSKINS

Pkr. shearlings			
No. 1	2.90 @ 3.00	3.00	4.20
Dry Pelts	40a	40	42 @ 45
Horsehides, untrmd.	9.00a	10.00	13.00 @ 13.25

n—nominal.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was 18.75; the average, 18.30. Provision prices were quoted as follows: Under 12 pork loins, 41; 10/14 green skinned hams, 43@46; Boston butts, 35@35½; 16/down pork shoulders, 31½@32; 3/down spareribs, 42; 8/12 fat backs, 13½@13¾; regular pork trimmings, 16½; 18/20 DS bellies, 20n; 4/6 green picnics, 28; 8/up green picnics, 27@27½.

P.S. loose lard was quoted at 16.50 and P.S. lard in tierces at 14.50.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec. 16.30; Jan. 16.35b; Mar. 16.66; May 16.86; July 16.89; and Sept. 16.69. Sales totaled 480 lots.

skins were offered at 40c and kipskins at 35c without any trade developing. It was rumored quite often through the week that an "independent" had sold calfskins (comparable to packer) at 37½c early in the week. Although no one was able to supply any details regarding this trade, in view of offerings at only slightly higher levels and the weakness in both hides and skins, it seemed possible. The outside markets for skins were fairly well sold. On Thursday 12,000 kip sold at 34c, with the overweights at 29c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 10, 1951 were 3,254,000 lbs.; previous week, 5,783,000 lbs.; same week 1950, 5,290,000 lbs.; 1951 to date, 221,950,000 lbs.; same period 1950, 258,703,000 lbs.

Shipments for the week ended October 27 totaled 2,806,000 lbs.; previous week, 2,759,000 lbs.; corresponding week 1950, 4,533,000 lbs.; this year to date, 169,136,000 lbs.; corresponding period a year ago, 201,275,000 lbs.

Tame Bulls For Wild Cows

The wild cows of Chirikof Island, 150 miles off the coast of Alaska, now have tame male companions. A Palmer, Alaska firm has turned several bulls into the 800-head herd in an attempt to develop a "tame" taste to the animals.

The cattle are descendants of a herd brought there by a trading company back in 1899 to start a cattle industry, but after the venture failed the cattle roamed wild. Now extremely wary, the animals must be herded by airplane and killed with a rifle.

HOG WEIGHTS AND COST

Average weights and costs of hogs at seven markets during October, 1951, with comparisons, were reported by the U. S. Department of Agriculture as follows:

	BARROWS AND GILTS		SOWS	
	Oct. 1951	Oct. 1950	Oct. 1951	Oct. 1950
Chicago	\$20.59	\$19.64	\$18.58	\$18.41
Kansas City	20.21	19.57	17.84	18.34
Omaha	20.32	19.43	18.14	18.26
St. Joseph	20.14	19.45	17.76	18.19
St. Louis Nat'l	20.56	19.66	18.20	18.46
Stock Yards	20.62	19.18	17.62	17.91
St. Paul	20.21	19.32	17.19	18.21
Sioux City	20.21	19.32	17.19	18.21

Average Weight in Pounds				
Chicago	219	225	302	399
Kansas City	214	224	367	291
Omaha	219	220	378	393
St. Louis Nat'l	214	216	374	381
Stock Yards	210	217	366	373
St. Joseph	220	215	373	377
St. Paul	221	223	379	394
Sioux City	221	223	379	394

OCTOBER SLAUGHTER

The U. S. Department of Agriculture reported total October, 1951 slaughter (with comparative 1950 figures in parentheses) as follows: Cattle 1,139,936 (1,169,431); calves, 499,587 (515,199); hogs, 5,650,635 (5,101,844); sheep and lamb slaughter, 1,084,250 (1,080,588).

Total cumulative slaughter for the year through October was reported (with comparative 1950 figures in parentheses) as follows: Cattle, 9,759,154 (10,842,471); calves, 4,183,698 (4,899,449); hogs, 48,611,794 (44,043,053); sheep and lambs, 8,324,055 (9,851,974).

World Meat Outlook Good

Meat production in North and South America and Oceania (Australia and New Zealand) has surpassed the prewar level, but output is below prewar in Europe, relates an article in the November issue of the *American Cattle Producer*. Strong domestic demand and increased supplies have enabled the United States, Canada, Argentina, Uruguay and many other countries in the western hemisphere to enjoy a per capita consumption of meat substantially in excess of the prewar average, the article states.

Consumption of meat in Europe on a per capita basis increased slightly in 1950, but remained below prewar levels in all countries except France. Many European countries have now increased domestic production to gain self-sufficiency. Rationing has been eliminated in most countries but continues in the United Kingdom and in many Iron Curtain countries.

Because of large livestock populations on farms and ranches, the prospects appear favorable for a continued rise in world meat production. However, greater per capita meat consumption may be offset by increases in the human population.

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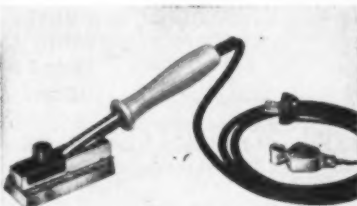
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LIVESTOCK MARKETS

Weekly Review

Cattle on Feed Survey Shows Gains From '50

Cattle on feed in the three important feeding states of Illinois, Iowa and Nebraska was estimated at 1,102,000 head, according to a Bureau of Agriculture Economics report. This number rose 2 per cent above the 1,080,000 head reported for the same period last year due primarily to a decrease in July-September marketings in comparison with the corresponding period last year.

The estimated cattle on feed October 1 in Illinois was 222,000 head compared with 300,000 head on the same date a year ago. However, both the 620,000 head on feed in Iowa and the 260,000 estimated in Nebraska represented increases from the 530,000 head and 250,000, respectively, reported in these states last year.

While the 522,000 head total cattle placed on feed during the third quarter fell 3 per cent beneath the placements in the same quarter of 1950, shipments of stocker and feeder cattle and calves into the three states in the July-September period jumped 16 per cent above

a year earlier. In-shipments were up 24 per cent in Nebraska, 17 per cent in Iowa and 9 per cent in Illinois.

Fed cattle marketings from the three states fell 19 per cent under the number marketed during the same period last year. A 28 per cent drop was reported in the number of short-fed cattle placed on feed after July 1 and marketed before October 1. In the third quarter of 1951, fed cattle marketings were only about three-fourths of the anticipated rate.

Compared with last October, there is an increase in both the number and proportion of heavier weight cattle classes with the current October survey showing 13 per cent weighing 1,100 lbs. or more compared with 12 per cent last year. In the 900-1,000 lb. class both the number and proportion are below last year. Cattle weighing under 900 lbs. comprised 45 per cent of the total on feed on October 1, 1951 compared with 42 per cent last October. Steers accounted for 77 per cent of the total on feed, heifers 17 per cent and calves 5 per cent.

The survey shows that cattle feeders intend to market 71 per cent of the present number of cattle on feed at a fairly uniform rate by the end of the year. Although October 1951 marketings are not expected to exceed last

year, the latter part of the quarter is anticipated to surpass the year before.

On October 1, 1951, the number of cattle on feed over six months was 347,000 head compared with 344,000 head a year ago and the number on feed three-six months reached 262,000 compared with 240,000 head in 1950.

SALABLE LIVESTOCK AT 12 MARKETS IN OCTOBER

The U. S. Department of Agriculture report of October receipts at the seven leading markets, with totals for twelve markets, was as follows:

	CATTLE	
	Oct. 1951	Oct. 1950
Chicago	148,873	170,350
Kansas City	132,821	137,571
Omaha	179,941	183,002
E. St. Louis	82,925	81,721
St. Joseph	59,634	54,623
Sioux City	121,777	131,028
So. St. Paul	116,064	121,943
*Total	1,148,942	1,127,370

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	CALVES	
	Oct. 1951	Oct. 1950
Chicago	12,696	11,684
Kansas City	25,338	21,463
Omaha	31,753	30,607
E. St. Louis	28,694	28,425
St. Joseph	9,016	8,246
Sioux City	22,900	27,745
So. St. Paul	39,692	45,628
*Total	260,918	250,785

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	HOGS	
	Oct. 1951	Oct. 1950
Chicago	235,482	210,226
Kansas City	75,505	54,688
Omaha	182,148	134,821
E. St. Louis	254,410	231,675
St. Joseph	159,179	110,223
Sioux City	125,936	121,078
So. St. Paul	232,051	247,342
*Total	1,662,259	1,468,981

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	SHEEP AND LAMBS	
	Oct. 1951	Oct. 1950
Chicago	42,645	38,039
Kansas City	35,700	47,317
Omaha	89,864	63,886
St. Joseph	37,784	32,628
Denver	232,718	140,521
Oklahoma City	8,176	3,668
So. St. Paul	92,738	94,970
*Total	746,433	572,144

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

INVENTORIES, MARKETINGS AND PLACEMENTS—IOWA, ILLINOIS AND NEBRASKA (July 1-September 30)

	Illinois		Iowa		Nebraska	
	1951	1950	1951	1950	1951	1950
Cattle on feed July 1	260,000	330,000	739,000	778,000	265,000	280,000
Total cattle fed marketed, July 1-October 1.....	184,000	195,000	328,000	429,000	172,000	200,000
Cattle placed on feed, July 1-October 1.....	146,000	165,000	209,000	201,000	167,000	170,000
Short-fed cattle marketed, July 1-October 1*....	13,000	12,000	10,000	10,000	6,000	18,000
Cattle on feed, Oct. 1	222,000	300,000	620,000	530,000	260,000	250,000

*Short-fed cattle are defined as those placed on feed after July 1 and marketed by September 30.

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
ST. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, November 14, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:					
Choice:					
120-140 lbs.	... \$16.25-17.25
140-160 lbs.	... 17.25-18.25
160-180 lbs.	... 18.25-18.75
180-200 lbs.	... 18.50-18.85
200-220 lbs.	... 18.65-18.85
220-240 lbs.	... 18.60-18.85
240-270 lbs.	... 18.25-18.75
270-300 lbs.	... 17.75-18.25
300-330 lbs.	... 17.25-17.85
330-360 lbs.	... 17.00-17.25
Medium:					
160-220 lbs.	... 17.25-18.05

SOWS:					
Choice:					
270-300 lbs.	... 17.25 only
300-330 lbs.	... 17.25 only
330-360 lbs.	... 17.00-17.25
360-400 lbs.	... 16.25-17.00
400-450 lbs.	... 15.75-16.75
450-550 lbs.	... 15.25-16.25
Medium:					
250-500 lbs.	... 14.50-17.00

SLAUGHTER CATTLE AND CALVES:

STEERS:					
Prime:					
700-900 lbs.	... 36.25-38.00
900-1100 lbs.	... 36.50-38.50
1100-1300 lbs.	... 37.00-39.00
1300-1500 lbs.	... 37.25-39.00

Choice:					
700-900 lbs.	... 33.25-36.50
900-1100 lbs.	... 33.75-37.00
1100-1300 lbs.	... 33.75-37.00
1300-1500 lbs.	... 34.00-37.25

Good:					
700-900 lbs.	... 30.50-34.00
900-1100 lbs.	... 31.00-34.00
1100-1300 lbs.	... 31.25-34.25

Commercial:					
all wts.	... 27.50-31.25
Utility, all wts.	... 24.50-27.50

HEIFERS:					
Prime:					
600-800 lbs.	... 35.75-37.50
800-1000 lbs.	... 36.50-38.00

Choice:					
600-800 lbs.	... 33.00-36.25
800-1000 lbs.	... 33.25-36.50

Good:					
500-700 lbs.	... 30.50-33.50
700-900 lbs.	... 31.00-33.50

Commercial:					
all wts.	... 26.50-31.00
Utility, all wts.	... 23.00-26.50

COWS:					
Commercial:					
all wts.	... 25.00-28.50
Utility, all wts.	... 21.00-25.00
Canner & cutter,
all wts.	... 14.75-21.00

BULLS (Yrld. Excl.) All Weights:					
Good:					
Commercial	... 26.75-27.75
Utility	... 24.00-26.75
Cutter	... 21.00-24.00

VEALERS (All Weights):					
Choice & prime:					
Com'l & good...	... 26.00-35.00
CALVES (500 Lbs. Down):					
Choice & prime...	... 30.00-34.00
Com'l & good...	... 25.00-30.00

SHEEP AND LAMBS:					
LAMBS (110 Lbs. Down):					
Choice & prime*					
Good & choice*	... 27.00-29.00
EWES (Shorn):					
Good & choice...	... 12.00-14.50
Cull & utility...	... 9.00-12.00

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended November 3, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	YEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$33.45	\$37.15	\$29.35	\$32.69
Montreal	32.55	38.55	29.11	33.45
Winnipeg	32.00	34.34	27.60	31.50
Calgary	32.55	34.46	28.10	31.15
Edmonton	31.25	34.00	28.35	30.25
Lethbridge	28.10
Pr. Albert	30.40	32.30	27.10	30.00
Moose Jaw	30.10	27.10	29.75
Saskatoon	30.20	33.00	27.10	28.50
Regina	30.20	34.19	27.10	29.00
Vancouver	32.75	35.00	29.35	32.00

*Dominion Government premiums not included.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 10:

CATTLE	Week ended	Prev. Week	Cor.
Nov. 10	1950	1950	
Chicago	20,115	15,671	21,812
Kansas City	18,141	14,969	15,176
Omaha	8,784	17,937	17,019
E. St. Louis	9,960	8,621	7,574
St. Joseph	9,271	8,967	8,994
Sioux City	18,525	16,964	8,940
Wichita	3,828	3,529	3,132
New York & Jersey City	9,739	8,247	7,888
Okl. City	6,169	5,923	5,231
Cincinnati	6,540	5,162	4,816
Denver	8,313	6,345	7,748
St. Paul	15,021	13,245	15,797
Milwaukee	3,512	3,660	4,978
Total	137,867	129,070	128,005

HOGS	Week ended	Prev. Week	Cor.
Nov. 10	1950	1950	
Chicago	60,047	44,323	51,524
Kansas City	18,474	18,745	12,036
Omaha	58,091	56,094	40,947
E. St. Louis	35,960	35,598	38,947
St. Joseph	40,288	50,468	35,507
Sioux City	42,700	42,628	32,794
Wichita	11,042	13,590	9,104
New York & Jersey City	48,729	52,143	41,822
Okl. City	19,043	15,665	5,569
Cincinnati	20,748	24,628	17,735
Denver	14,321	10,023	14,880
St. Paul	61,764	52,973	69,227
Milwaukee	10,646	8,473	10,546
Total	442,376	418,544	385,588

SHEEP	Week ended	Prev. Week	Cor.
Nov. 10	1950	1950	
Chicago	7,360	7,064	5,741
Kansas City	6,378	4,592	6,888
Omaha	11,908	11,070	9,502
E. St. Louis	5,634	6,672	6,006
St. Joseph	10,253	6,613	6,180
Sioux City	4,203	5,467	4,269
Wichita	889	864	507
New York & Jersey City	47,281	49,095	40,466
Okl. City	3,184	3,590	1,655
Cincinnati	424	921	566
Denver	6,994	5,523	6,953
St. Paul	7,511	7,130	9,880
Milwaukee	1,852	967	1,069
Total	113,921	106,598	98,525

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards receipts for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, November 15, were as follows:

CATTLE:	
Steers, gd. & pr.....	\$34.00@35.00
Steers, gd. & ch.....	31.50@33.50
Cows, com'l	27.00@29.00
Cows, utility	20.00@25.50
Bulls, com'l	30.00 only
Bulls, utility	26.00@27.00
Cows, cutter	13.50@20.00
Heifers, gd.	30.00 only

VEALERS:	
Prime	\$41.00 only
Gd. & pr.	35.00@40.00
Com'l & good	27.00@35.00
Cull & utility	17.00@27.00

HOGS:	
Gd. & ch., 170/230...	\$19.00@19.25
Sows, 400/down	16.50@17.00

SHEEP:	
Choice & prime	\$34.00 only
Cull & good	27.00@30.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended November 9:

Cattle Calves Hogs* Sheep	Salable	292	689	657	851
Total (incl. directs)	3,681	2,050	21,951	24,409	
Prev. wk.:	Salable	294	732	436	843
Total (incl. directs)	2,331	2,507	25,678	30,388	

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Nov. 8	3,622	458	26,432	2,537
Nov. 9	1,225	407	21,194	1,542
Nov. 10	411	115	2,766	485
Nov. 12	11,787	398	6,676	2,072
Nov. 13	9,419	403	14,588	2,417
Nov. 14	11,000	400	18,000	1,200
Nov. 15	2,700	400	25,500	2,500

*Week so far	34,906	1,601	64,764	8,189
Wk. ago.	38,712	1,753	81,856	13,520
Yr. ago.	39,484	3,424	70,277	12,675
2 yrs. ago.	34,599	2,726	101,214	14,448

*Including 270 cattle, 18,508 hogs and 1,159 sheep direct to packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Nov. 8	1,795	48	1,552	404
Nov. 9	1,312	38	1,534	722
Nov. 10	683	...	446	119
Nov. 12	3,681	37	1,566	353
Nov. 13	3,532	87	1,110	460
Nov. 14	3,000	...	100	200
Nov. 15	1,500	...	2,000	400

Week so far	11,713	124	4,776	1,413
Wk. ago.	15,573	410	5,395	1,394
Year ago.	13,426	552	10,011	3,380
2 yrs. ago.	12,732	414	13,858	4,267

NOVEMBER RECEIPTS	1951	1950
Cattle	19,142	87,888
Calves	4,494	6,033
Hogs	206,932	108,223
Sheep	26,201	24,688

NOVEMBER SHIPMENTS	1951	1950
Cattle	31,918	32,097
Hogs	14,496	23,743
Sheep	5,383	7,825

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, November 15:

Packers' purch.	54,294	54,073
Shippers' purch.	6,415	6,735
Total	60,699	60,808

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, November 15, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.....	No quotations
Steers, com., gd.....	No quotations
Heifers, med. gd.....	\$35.50 only
Cows, com'l	22.50@26.00
Cows, utility	18.00@21.50
Cows, can. & cut.....	26.00@30.00
Bulls, utility & com'l.....	

VEALERS:	
Gd. & l. pr.....	\$29.00@32.50
Utility
HOGS:	
Gd. & ch. 200/260....	\$19.25@20.00
Sows, med. & ch.....	17.00

LAMBS:	Choice, pr.	\$30.00@31.00
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CANADIAN KILL

Inspected slaughter in Canada, week ended November 3:

CATTLE	Wk. Ended	Same Wk. Last Yr.
Western Canada	15,615	15,890
Eastern Canada	13,824	17,198
Total	29,439	33,078

HOGS	Western Canada <td>41,117</td>	41,117
Eastern Canada	74,865	
Total	115,982	

SHEEP			
Western	Canada.	6,212	5,800
Eastern	Canada.	19,928	27,223
Total		26,140	33,023

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 10, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 11,736; Swift, 1,630; Wilson, 10,440; Agar, 12,356; Shippers, 7,375; Others, 23,885.
Total: 20,115 cattle; 1,670 calves; 67,422 hogs; 7,360 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,277	1,911	3,569	2,755
Swift	2,169	2,135	9,299	2,136
Wilson	1,161
Butchers	4,392	...	1,308	8
Others	5,096	...	4,298	1,479
Total	14,095	4,046	18,474	6,378

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,965	12,017	949	...
Cudahy	3,081	9,536	1,803	...
Swift	4,204	10,753	2,969	...
Wilson	1,862	4,844	871	...
Cornhusker	550
Eagle	73
Gr. Omaha	341
Hoffman	90
Rothschild	632
Roth	871
Kingan	1,084
Merchants	75
Midwest	71
Omaha	392
Union	440
Others	...	8,887
Total	19,701	46,057	6,592	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,290	1,147	10,296	3,561
Swift	3,708	2,403	11,628	2,073
Hunter	352	...	4,611	...
Heil	2,826	...
Krey	3,883	...
Laclede	1,183	...
Selloff	1,583	...
Total	9,527	3,550	36,010	5,634

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,485	10	15,226	1,038
Cudahy	2,570	3	13,872	1,137
Swift	1,086	4	5,373	1,076
Butchers	294	...	58	...
Others	10,190	290	8,180	932
Total	18,525	313	42,700	4,203

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,636	362	1,994	298
Wilson	2,325	341	1,916	541
Others	101	1	1,164	3
Total	4,062	704	5,074	842

*Total 4,062 hogs and 5,074 cattle, 458 calves, 19,969 hogs and 2,342 sheep shipped direct.

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,933	504	17,153	4,679
Armour	2,498	530	13,855	2,903
Others	5,230	802	5,678	2,384
Total	10,661	1,836	36,686	9,966

*Does not include 8,996 hogs and 2,480 sheep shipped direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,171	404	4,585	789
Guggenheim	406
Dunn	9
Ostertag	85
Sunflower	6	...	35	...
Pioneer
Excel	644
Others	1,966	...	688	217
Total	4,287	404	6,188	1,006

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	22	...	623	...
Cudahy	242	...	346	...
Swift	73	119	50	...
Wilson
Acme	346	68
Atlas	372
Clougherty	184	...
Coast	117	...	456	...
Harman	294
Luer	...	50	537	...
United	339	...	269	...
Others	4,773	781	261	...
Total	6,778	1,018	2,726	

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,068	48	4,459	5,626
Swift	1,048	33	4,410	3,332
Cudahy	647	79	4,078	84
Wilson	584
Others	3,296	220	2,828	1,061
Total	6,643	380	15,775	10,103

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,791	4,519	25,566	2,535
Bartusch	1,152
Cudahy	914	213	...	1,065
Rifkin	894	21
Superior	1,953
Swift	5,317	2,164	36,198	3,881
Others	3,320	4,493	10,203	9,639
Total	18,341	11,410	71,967	17,150

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	337
Kahn's	590
Lohrey
Meyer	29
Schlachter	136
Northside
Others	5,624	1,074	21,474	1,459
Total	5,760	1,074	22,064	1,825

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,324	2,779	1,441	2,903
Swift	2,627	2,342	1,452	5,458
Blue Bonnet	511	25	294	...
City	539	2
Rosenthal	228	4	...	194
Total	5,229	5,152	3,157	8,545

TOTAL PACKER PURCHASES

	Week ended Nov. 10	Prev. week Nov. 3	Cor. week 1950
Cattle	143,784	124,623	142,977
Hogs	374,314	336,917	346,625
Sheep	79,604	81,086	65,184

CORN BELT DIRECT TRADING

Des Moines, Ia., Nov 15—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$14.00@17.00
180-240 lbs.	16.00@17.90
240-300 lbs.	16.35@17.75
300-360 lbs.	15.85@17.35

Sows:

270-360 lbs.	\$15.50@16.65
400-550 lbs.	13.50@16.40

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Nov. 9	45,000	84,000
Nov. 10	38,000	60,000
Nov. 12	46,500	75,000
Nov. 13	80,000	52,500
Nov. 14	70,000	82,000
Nov. 15	60,000	55,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 10, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	320,000	637,000	211,000
Previous week	310,000	509,000	214,000
Same wk. 1950	280,000	565,000	142,000
1951 to date	10,504,000	22,896,000	7,257,000
1950 to date	10,954,000	19,954,000	8,519,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 8:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,850	2,025	3,250	225
N. Portland	1,235	375	1,375	1,735
S. Francisco	1,000	35	1,325	1,575



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Whatever type of corkboard installation . . . for buildings made of frame, brick, stone or concrete . . . UNITED'S Specification Sheets offer you real help to meet your particular requirement. UNITED'S expert insulation engineers, likewise, will offer helping hands in recommending various factors pertinent to proper insulation, such as: thickness of corkboard due to climatic and atmospheric conditions, temperatures to be maintained, kind of products to be stored, and other factors to be employed in the correct insulation of old or new cold storage buildings.



UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Buffalo, N. Y.	Los Angeles, Calif.	Pittsburgh, Pa.
Atlanta, Ga.	Chicago, Ill.	New Orleans, La.	Rock Island, Ill.
Baltimore, Md.	Cincinnati, Ohio	New York, N. Y.	St. Louis, Mo.
Boston, Mass.	Cleveland, Ohio	Philadelphia, Pa.	Waterville, Me.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Nov. 10, 1951.	5,673	Week ending Nov. 10, 1951.	11,974
Week previous	5,189	Week previous	12,119
Same week year ago	12,171	Same week year ago	15,806
COW:		PORK CURED AND SMOKED:	
Week ending Nov. 10, 1951.	3,691	Week ending Nov. 10, 1951.	537,833
Week previous	3,265	Week previous	433,145
Same week year ago	1,682	Same week year ago	667,890
BULL:		LARD AND PORK FATS:	
Week ending Nov. 10, 1951.	735	Week ending Nov. 10, 1951.	30,449
Week previous	727	Week previous	18,348
Same week year ago	711	Same week year ago	137,421
VEAL:		LOCAL SLAUGHTER	
Week ending Nov. 10, 1951.	9,256		
Week previous	10,253		
Same week year ago	12,391		
LAMBS:		CATTLE:	
Week ending Nov. 10, 1951.	21,428	Week ending Nov. 10, 1951.	9,739
Week previous	21,258	Week previous	8,247
Same week year ago	27,889	Same week year ago	7,885
MUTTON:		CALVES:	
Week ending Nov. 10, 1951.	689	Week ending Nov. 10, 1951.	7,888
Week previous	2,945	Week previous	7,951
Same week year ago	782	Same week year ago	8,924
HOG AND PIG:		HOGS:	
Week ending Nov. 10, 1951.	8,039	Week ending Nov. 10, 1951.	48,729
Week previous	9,000	Week previous	41,822
Same week year ago	15,360	Same week year ago	41,822
PORK CUTS: Pounds		SHEEP:	
Week ending Nov. 10, 1951.	2,029,193	Week ending Nov. 10, 1951.	47,281
Week previous	1,820,063	Week previous	49,095
Same week year ago	1,745,591	Same week year ago	40,466
BEEF CUTS:		COUNTRY DRESSED MEATS	
Week ending Nov. 10, 1951.	45,903		
Week previous	1,455		
Same week year ago	128,047		
VEAL AND CALF CUTS:		HOGS:	
Week ending Nov. 10, 1951.	2,091	Week ending Nov. 10, 1951.	3
Week previous	1,629	Week previous	36
Same week year ago	1,629	Same week year ago	36
LAMB AND MUTTON CUTS:		LAMB AND MUTTON:	
Week ending Nov. 10, 1951.	4,846	Week ending Nov. 10, 1951.	93
Week previous	8,954	Week previous	181
Same week year ago	17,265	Same week year ago	251

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended November 10 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	9,739	7,888	48,729	47,281
Baltimore, Philadelphia.....	7,412	1,067	29,830	1,381
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	12,868	1,924	75,470	4,731
Chicago Area.....	23,501	1,076	133,290	12,283
St. Paul-Wisc. Group.....	23,950	25,250	179,740	13,510
St. Louis Area.....	14,439	8,651	105,319	10,030
Sioux City.....	8,414	35	51,745	5,508
Omaha.....	22,167	587	86,826	16,562
Kansas City.....	14,518	5,206	45,523	5,427
Iowa and So. Minn.....	16,770	4,312	262,916	23,088
SOUTHEAST	7,435	5,351	31,348
SOUTH CENTRAL WEST	25,363	9,633	93,040	22,830
ROCKY MOUNTAIN	8,660	561	19,440	11,837
PACIFIC	21,720	1,570	43,917	23,943
Grand total.....	219,452	79,111	1,207,133	198,411
Total week ago.....	200,088	71,282	1,123,564	205,443
Total same week year ago.....	202,794	77,437	978,834	178,979

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during September 1951—Cattle, 72.4; calves, 63.2; hogs, 74.9; sheep and lambs, 85.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 9:

	Cattle	Calves	Hogs
Week ending November 9.....	2,662	1,715	16,271
Week previous.....	2,552	1,334	17,152
Corresponding week last year.....	1,684	1,783	14,297

CLASSIFIED ADVERTISING

POSITION WANTED

CAR ROUTE SALESMANAGER OR ASSISTANT

Available at once. 24 years' experience covering all phases. Well acquainted—midwest, southern, eastern territories out of Chicago and Milwaukee. Experienced in both office and field work. Complete outline given upon request. Age 49. W-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC

Graduate engineer with several years' practical experience in operation and maintenance of refrigeration, steam, electrical generation and equipment and general plant maintenance. W-418, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BEEF MANAGER AND CATTLE BUYER: 25 years' experience, livestock purchases, production, labor relations, rendering, hides, maintenance, grading, carlot and chain store sales. W-450, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Honest, sober, dependable, available after Dec. 1st. Prefer Arkansas or southeastern state. Familiar with all plant operations, ammonia refrigeration. W-451, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Complete knowledge of costs, yields, carlot and chain sales and building of aggressive sales force. Top references. Now employed. W-452, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Seeks position with progressive firm. Now available. Figure costs, handle and instruct help. References furnished. W-453, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

POSITION WANTED

MANAGER: Large and small plant experience. Now managing small, very active plant in southern Ohio. Want opportunity to share in profits and ownership. W-430, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL FOREMAN SAUSAGE DEPARTMENT

An independent, B.A.I. inspected house in Eastern Pennsylvania has an opening for a first class sausage foreman. Man under 45 years of age preferred. Must be thoroughly experienced in sausage manufacturing and capable of maintaining high morale and discipline through personal leadership. Give full details of personal data, education and experience and include recent photograph in first letter. All replies will be held in strict confidence.

W-384, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

GENERAL MANAGER

For small packing plant. Prefer young man but with sufficient experience to make complete handling. Profit sharing basis on proven ability. W-432, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MANAGER: For rendering plant, Illinois location, handling dead stock and shop materials, good tonnage. Three cookers, expellers and other modern equipment. Personal confidential interview can be arranged. W-444, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROGRESSIVE SAUSAGE KITCHEN: Producing weekly average of 15,000 lbs. wants sausage maker-working foreman. Vast opportunity for right party. Write W-437, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

MEAT PLANT SUPERINTENDENT: National food concern has opening on east coast for qualified man to supervise plant operations which include processing of pork-cuts and full line of semi-dry sausage. Must be thoroughly experienced with yields and cost, and capable of maintaining high morale through intelligent leadership. Liberal employee benefits and good salary. Opportunity for advancement. Send complete details on education, employment record including earnings, and personal background. State salary requirement. Reply held in confidence. Our employees know of this opening. Write W-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC

REFRIGERATING ENGINEER

Qualified to take charge of mechanical department and power house in a meat packing plant. In reply give your age and experience. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN—HOG KILL-CUT

Splendid opportunity with aggressive New York state packer. BAI experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-456, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SAUSAGE MAKER—Working foreman wanted by modern sausage kitchen in southwest. Ideal working conditions. Salary and bonus. Good opportunity for right party. Give experience, references and age. W-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: Hog kill and cut, medium size plant in western Pennsylvania. In replying give full information, experience, family status, references, salary expected, etc. W-443, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Chief engineer, meat packing experience desirable. Plant located in east. Write stating experience, etc. to W-436, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count as-

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HELP WANTED

BOOKKEEPER: For small packing plant in central Illinois. Wonderful opportunity for experienced man to grow with reliable organization. Apply promptly. Position now open. W-458, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION MAN assist in purchase of fresh meats and lard for New York city full line house. Include experience and salary expected. W-461, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

BUYER: Fresh meats, lard and casings by independent New York city processor. Give experience and salary requirements. W-460, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

EQUIPMENT FOR SALE

- 1—Boss 500 ton Curb Press and Pump
- 1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
- 4—350, 600 and 800 gal. Dopp Seamless Kettles.
- 1—Davensport 33A Dewaterer, motor driven.

Used and Rebuilt Anderson Expellers, all sizes

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

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ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Elder, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 HP. A.C. motor. Excellent condition. Must sell. FS-308, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOR SALE: One expeller 1000 to 1200 capacity per hour. Perfect condition. Wm. Stappenbeck, Inc., 2208 Atlantic Ave., Rochester, N.Y.

EQUIPMENT WANTED

WANTED: 500c stuffer, model 48B silent cutter, and a 5 x 9 cooker. EW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

PLANTS FOR SALE

PLANT FOR SALE—MIDDLE WEST

Manufacturers and jobbers, processors of full line of lunch meats. All modern buildings and equipment. Doing 2 million dollars annually. 20 trucks in operation at all times. Good reason for selling. Successful business record of 30 years.

FS-462, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

RENDERING PLANT

South central Illinois location. Handling dead stock and shop materials. Good tonnage working two shifts. Two cookers, expeller and other modern equipment and trucks. Personal interview, inspection of territory, plant and equipment can be made at once. FS-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN SMALL packing plant in central Colorado. Fully equipped for manufacturing, slaughtering and livestock feeding. This is a going business in a thriving town, with excellent opportunity for further expansion. Failing health makes sale necessary. FS-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMALL BEEF & veal killing plant, complete with pens, rails, large cooler, refrigeration, automatic oil burner, etc., on 2½ acres of land near Chicago. Very good buy, only \$29,000 full price. Possibility for trucking concern to use as stop-over, good loading facilities. FS-459, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR SALE

FLORIDA MEAT CURING PLANT

A well established going business available in Ocala, Florida, the center of stock raising in Florida. Meat curing plant and wholesale plant with 2 cars, 3 trucks and 3 houses. Lime block store building, fixtures and equipment and 263 frozen food lockers adjoining.

ALL FOR \$100,000.

STEPHEN MCUREADY

FOR SALE: Packers branch house in Orlando, Florida. Beef, provisions, produce coolers and freezer. Good condition. Completely equipped. Railroad siding. Garage. FS-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

DISTRIBUTOR in northern New Jersey wishes to contact independent midwestern packer for beef, pork and lamb. W-441, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

SOUTH FLORIDA'S most perfect wholesale and retail set-up. Am attending mostly to retail at present. Will sell or consider partner so wholesale can be properly handled. Box 27, North Miami, Florida.

FOR RENT: In northwest heavily populated community—sausage kitchen fully equipped to manufacture 20,000 lbs. of sausage weekly. For further information write FR-464, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR LEASE

Well equipped small pork and beef packing plant in good west Texas town. Good trade area. Now leased and doing good business. — J. D. Fonville, 1541 S. 9th St., Abilene, Texas.

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- 3416—MIXER: Buffalo 25, cap. 500g, less motor 750.00
- 3837—SAUSAGE STUFFER: Buffalo, 500g cap. complete 850.00
- 3884—SAUSAGE STUFFER: Handall, 200g cap. complete 300.00
- 4118—STUFFER: Interstar, for use on 3½" cyl. output 10 tubes per min. 300.00
- 4119—TUBES: (500) steel, tinned, 3½" dia. x 18" lg. for forming meats, etc. 2.50
- 4032—SPRING COVERS: (100) for above cylinders 1.50
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- 4112—HAM PRESS: Griffin Lab., hydraulic, for standard & picnic hams, 1 HP. motor, excellent cond. 675.00
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- 4083—BAKE OVEN: Advance, late style, 96 loaf cap., excellent cond. 1000.00
- 3879—PICKLE PUMP: Griffin, with 5 HP. motor, 2 pumping needles 125.00
- 4078—CURING VATS: (100) 40½" at top, 48" at base, 41" high, cap. 250 gal., etc. 13.50
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- 4128—BACON SKINNER: Hindmarch, new in 1949 1200.00
- 4122—WRAPPING MACHINE: Cowling, semi-automatic 475.00

Lard & Rendering

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- 3635—EXPELLER: Anderson 21, with 15 HP. motor, tempering apparatus, Hide requested
- 3288—BLOOD DRIER: Globe, 900g cap., drive with motor, 5" dia., used only few hours, like new \$1000.00
- 4110—BLOOD DRIER: Boss 2300, Airtight, 48" dia. with 7½ HP. motor 675.00
- 2769—TANKAGE DRIER: Anco, 48", with 10 HP. motor 650.00
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- 3767—BRUSHING MACHINE: Aulson, latest type, motor driven, little used 1100.00
- 3633—BAND SAW: Jones Superior 24", with 36" traveling table, all standard equipment included, 5 HP. motor 750.00
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- 3075—TABLE: Meat Trimming, 5'x12", Globe 2197, with removable boards 180.00
- 3839—CLEAVER: Beef Splitting (NEW) Simmonds, Worden & White, 11", 12" & 13" blades 0.00

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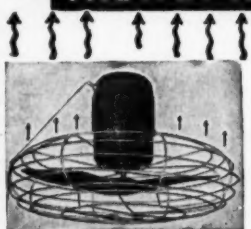
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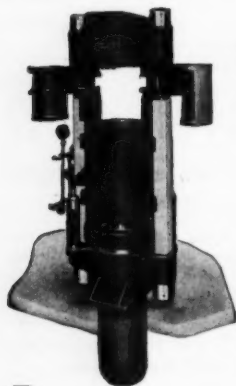
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ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Adler Company, The.....	58
Allbright-Nell Co., The.....	Third Cover
Aluminum Cooking Utensil Co.	49
American Can Company.....	9
American Dry Milk Institute.....	35
American Meat Institute.....	60
American Mineral Spirits Company.....	58
Arkell Safety Bag Co.	42
Atmos Corporation, The.....	7
Barliant & Company.....	57
Binks Manufacturing Co.	50
Borax Paper Products Co.	42
Buxbaum Company, The.....	59
Cainco, Inc.	43
Cannon, H. P., & Son, Inc.	6
Chicago Scale & Slicer Co.	31
Cincinnati Butchers' Supply Co., The.....	29, 41
Cincinnati Cotton Products Co.	48
Cleveland Cotton Products Co., The.....	25
Cudahy Packing Company, The.....	8
Daniels Manufacturing Company.....	26
Felin, John J., & Co., Inc.	47
French Oil Mill Machinery Company, The.....	38
Fruehauf Trailer Company.....	39
General Mills, Inc.	44
Girdler Corporation, The.....	45
Globe Company, The.....	14, 38
Great Lakes Stamp & Mfg. Co.	51
Griffith Laboratories, Inc., The.....	3
Ham Boiler Corporation.....	58
Hayssen Mfg. Company.....	38
Heller, B. & Co.	11
Hercules Fasteners, Inc.	25
Holly Molding Devices, Inc.	43
Hudson-Sharp Machine Company.....	12
Hunter Packing Company.....	46
Hygrade Food Products Corp.	46
International Harvester Company.....	13
International Salt Company, Inc.	34
Jamison Cold Storage Door Co.	59
Julian Engineering Co.	24
Kadiem, Inc.	40
Kahn's, E. Sons Co., The.....	54
Kennett-Murray Livestock Buying Service.....	46
Koch Supplies.....	52
Levi, Berth. & Co., Inc.	31
Mathews Trucking Corp.	5
Mayer, H. J. & Sons Co., Inc.	30
McMurray, L. H., Inc.	54
Midland Paint & Varnish Co.	58
Milprint, Inc.	Insert 19
Nashua Gummed and Coated Paper Company.....	30
Oakite Products, Inc.	43
Omaha Packing Co.	Fourth Cover
Partlow Corporation.....	35
Pioneer Rubber Company, The.....	48
Preservatine Manufacturing Co.	20
Rath Packing Co., The.....	47
Reynolds Electric Company.....	56
Robbins & Myers, Inc.	53
St. John & Co.	12
Shellmar Products Corporation.....	33
Smith, H. P., Paper Co.	41
Smith's, John E. Sons Company.....	Second Cover
Sparks, H. L., & Company.....	52
Speco, Inc.	24
Superior Packing Co.	54
Sylvania Division—American Viscose Corp.	22
Tennessee Eastman Company.....	36
Transparent Package Company.....	First Cover
United Cork Companies.....	55
Visking Corporation, The.....	10
Watkins & Potts.....	53
Wilson & Co.	4

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

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Gives You These Features
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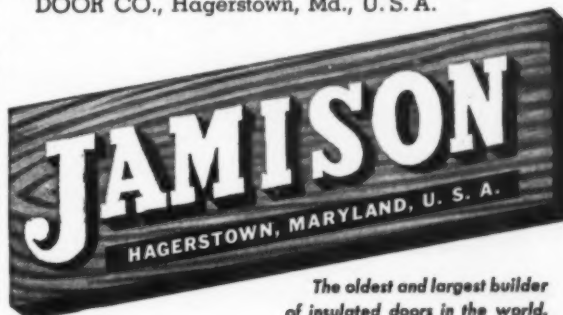


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look over your "best buys" in our Catalog 199. Write for it today! JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., U. S. A.



The oldest and largest builder
of insulated doors in the world.

A lot of advertising to help you sell a lot of...

Pork

The biggest seasonal supply in years is now coming to market. This two-part promotion will help move more pork over the counters of the retailers you serve.

HERE ARE THE DETAILS:

- 5 newsy ads—4 of them, 2-page spreads, will tell housewives in your territory that pork is the big value.

- Promotion is planned in two parts. Part 1 starts in late November, continues through December. Part 2 extends through January.

- Illustrations, buying tips, recipes and serving suggestions will feature all pork products.

- This advertising will continue to play up pork as a great value in good nutrition.

HERE'S YOUR TIMETABLE:

PART I	MAGAZINE & ISSUE DATE	NEWSSTAND (Effective Dates)
AD 1 Two-page spread features spareribs, fresh pork cuts and pork sausage	DECEMBER TRUE STORY GOOD HOUSEKEEPING WOMAN'S HOME COMPANION	November 10 to Dec. 10 November 20 to Dec. 20 November 23 to Dec. 23
AD 2 Two-page spread (shown below) tells why this is a good time to plan more meals around pork	DECEMBER 3 LIFE	November 30 to Dec. 7
AD 3 Ham for the holidays	DECEMBER 10 LIFE	December 7 to Dec. 14



Part Two (January) will have two more two-page spreads on pork. Watch for the details.

"Pork Value Days" Promotion Kit for Retail Stores

These Pork Promotion packages are now available to meat salesmen for distribution to retailers. Shows advertising, includes all tie-in materials the retailers need—jumbo poster, colorful price posters, mats that help make this great pork promotion event a great success for your company.



American Meat Institute, Headquarters, Chicago • Members throughout the U. S.

ANCO-DEVELOPED "FRESH PROCESS" CASING CLEANERS

THE "FRESH PROCESS" Casing Cleaning Unit was originated by ANCO to fulfill the demand of the smaller slaughterer. The No. 595 Casing Cleaning Unit, shown here, like the larger installations, designed by ANCO, eliminates the disagreeable odors and unpleasant working conditions that have heretofore been connected with the cleaning of all kinds of animal casings. It requires a minimum amount of labor and permits finishing of casings the same day that the animals are slaughtered. Write for ANCO Casing Equipment Catalog No. 67.

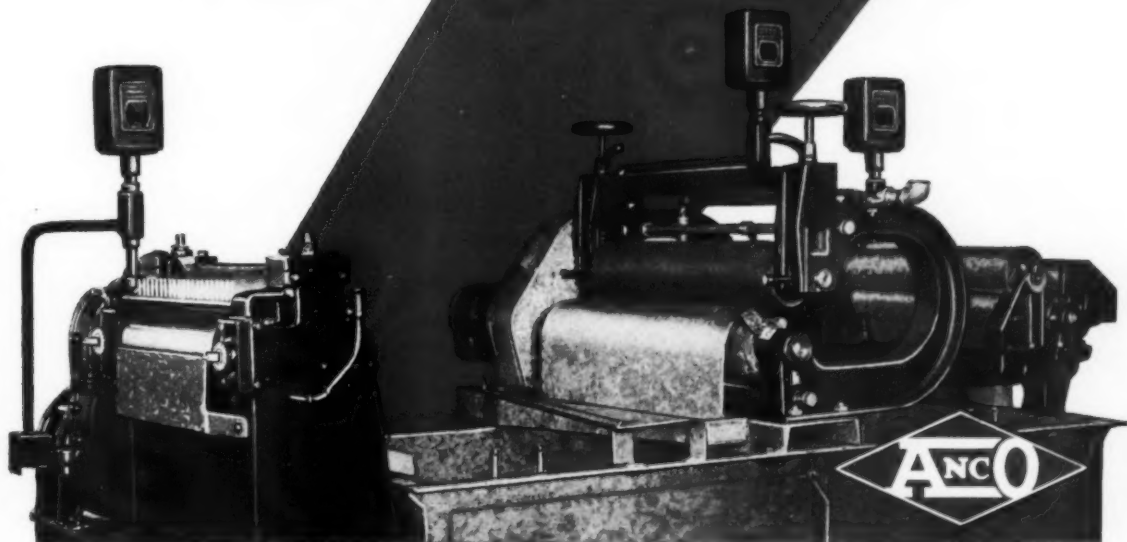
No. 595

FRESH PROCESS UNIT

Increases yields . . . Reduces costs . . . Eliminates odors . . . Produces stronger casings . . . Requires less labor . . . Cuts production time . . . Improves color . . . Requires less space

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5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



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Get acquainted with the complete Circle-U Dry Sausage line today. Our representative will be glad to call and show you how this hard-hitting sales-maker can help bring you larger volume orders, greater profits.



Circle-U Dry Sausage

OMAHA PACKING COMPANY

P.O. Box No. 214, St. Louis, Mo. • South St. Joseph, Mo.

